

## Jo Start

Chamame	7	Freshly Shacked Oyster 1pc	5.5
Foiegras “ <i>Saikyo</i> ” 20g with sushi rice cracker	14	Teppan “ <i>Saka - Mushi</i> ” Oyster 3pcs	18

## Entrée

Assorted Sashimi	32	Seasonal Vegetables Tempura	30
Assorted Nigiri Sushi	36	Organic Tofu Salad	28
Today’s Sushi Roll	from 25	Three Way Cooked Bangalow Pork Belly	30
Warm Octopus, Enoki Mushroom	28	Free Range Chicken Breast “ <i>Sugita - Yaki</i> ” and Confit Thigh	32
Wagyu Tartar, Avocado and Seasonal Fruit	30		

## Main

Patagonian Toothfish “ <i>Saikyo-Yaki</i> ” Yuzu white miso and miso powder	48	Lamb Rump “ <i>Yuan-Yaki</i> ” Kimuchi and leek	48
Teppan Steamed Imperador “ <i>Kinmedai</i> ” Bonito soup stock and organic tofu	46	Wagyu Beef Cheek “ <i>Miso-Nikomi</i> ” with sake and red miso	48
Teppan Grilled WA Scampi and Tasmanian Abalone Rare grilled sashimi grade scampi simmered baby abalone	45	Seasonal Vegetables “ <i>Hoba-Yaki</i> ” Sesame flavoured red miso	38
Teppan Grilled Japanese Sea Bass “ <i>Nodoguro</i> ” Lobster stock and red miso butter sauce	92	Wagyu 7+ Sirloin 100g Black truffle sauce and oroshi ponze	100

## Side

Garden Salad	7	Steamed Rice “ <i>Yaehara-Mai</i> ” Nagano	5
Sauteed Mushroom with truffle flavour	18	Miso Soup	5
		Steamed Vegetables	18

