Entrée

Assorted Sushi	36
Assorted Sashimi	32
Freshly Shucked Oyster	30
Oyster *"Saka-Mushi"*	32
Today's Sushi Roll	from 25
Ten Style Fish Carpaccio	32
Vegetable Tempura	30
Organic Tofu Salad	28
Three Way Cooked Bangalow Pork Belly	30
Freerange Chicken from Northern River	32

Main

Patagonian Toothfish *"Saikyo-Yaki"* 48
Grilled fish which has been marinated with Saikyo-Miso for 3 days.

Imperador *"Agedashi-Style"* 46
Deep fried Imperador with bonito soup stock.

Teppan Grilled Hokkaido Scallop 45
Rare grilled sashimi grade scallop with beurre blanc sauce.

Lamb *"Yuan-Yaki"* 48
Teppan grilled Yuzu flavoured Lamb rump.

Wagyu Beef Cheek *"Miso-Nikomi"* 48
Simmered Wagyu Beef cheek with Red-Miso and Sake.

Seasonal Vegetables *"Hoba-Yaki"* 42
Vegetables with sesame oil flavour Red-Miso on Hoba leaf.

Wagyu

Full-blood Wagyu Beef marble-scored

*7+ Sirloin	100g	100
*9+ Sirloin	100g	130

Side

Chamame	7
Organic Green Salad from Mt. Tamborine	9
Sauted Mushroom with Truffle Flavour	18
Steamed Rice *"Yaehara-Mai"* Nagano	5
Miso Soup	5
Steamed Vegetables	14