

## Chef's Menu A

**\$98 pp**

*This menu is designed for you who loves modern Japanese cuisine, most ingredients are farm-to-table and dishes are in creative and fusional presentation.*

Pairing recommendation: Wine

\* **SEA-SALTED EDAMAME**

\* **SALMON TAMAGO ABURI NIGIRI**

Soy bean, egg and salmon.

\* **SALMON CRISP & CRISPY EGGPLANT**

\* **SUSHI & SASHIMI**

WA scallop, fresh water sweet prawn, Tasmanian salmon, king fish and tuna.

\* **EYE FILLET STEAK**

\* **JAPANESE RICE**

\* **MISO SOUP**

Teppanyaki style, a most recognised Japanese way to cook a steak, served with teriyaki sauce.

## Drinks Pairing

**SAKE \$32 pp**

*UNIBIO UMESHU Plum Wine | Alc. 12% | 60ml*

*SAKE FLIGHT Yuzu, Litchi, Sayuri | Alc. 11% | 90ml*

*KIKUSUI Junmai Ginjo | Alc. 15% | 60ml*

**WINE \$28 pp**

*MINCHINBURY Prosecco | Australia NV | glass*

*TORRESELLA Pinot Grigio | Venezia Italy 19 | glass*

*GRAND BURGE Shiraz | Riverland 20 | glass*

**COCKTAIL \$42 pp**

*CHOYA MOJITO plum wine, lime, mint*

*LYCHEE MARTINI London dry gin, Soho, lychee*

*RAKU OLD-FASHIONED Japanese gin, Campari, orange*

**NON-ALCOHOLIC \$22 pp**

*LYCHEE LOVER lychee, mint, soda*

*YUZU from JAPAN lemon, yuzu juice, soda*

**GREEN TEA**

## Chef's Menu B

**\$108 pp**

*This menu is dedicated for your palate to taste the freshness of local seafoods and experiencing the old-time dining in classic Japanese gastronomy.*

Pairing recommendation: Sake

\* **SEA-SALTED EDAMAME**

\* **FRESH OYSTER**

Soy bean, Sydney Rock oyster.

\* **PRAWN & ORA KING SALMON HANDROLL**

\* **BAKED SCALLOP**

\* **SUSHI & NIGIRI**

Fresh water sweet prawn, Tasmanian salmon, king fish and tuna, Queensland tiger prawn and WA scallop.

\* **ASSORTED TEMPURA**

\* **OCHAZUKE**

Wok-frying, an old way but also the best way to cook crispy and golden tempura, served with green tea and premium miso submerged rice bowl.

## JAPANESE SECTIONS

### FRUITY SAKE

SAKE FLIGHT yuzushu, litchi, sayuri or with Junmai Daiginjo	90/120ml	<b>18/ 28</b>
NIGORI YUZU SHU chilled fruity sake with 100% Japanese Yuzu	60/180/300ml	<b>12/ 29/ 39</b>
KAWAII LITCHI chilled milk-based liqueur with a distinctive taste and flavour of lychees from Taiwan	60/180/300ml	<b>12/ 29/ 39</b>
SAYURI NIGORI chilled creamy sake with a refreshing aroma, natural sweetness and smooth aftertaste	60/180/300ml	<b>10/ 26/ 38</b>

### SELECTED SAKE

KIKUSUI JUNMAI GINJO served chilled or room temperature, comfortably dry with fresh cantaloupe and banana aroma	60/180ml	<b>10/ 18</b>
HAKUTSURU TANREI JUNMAI served chilled or warm, using the finest rice and pure spring water, smooth and semi-dry taste	60/180ml	<b>9 / 18</b>
SHO-UNE JUNMAI DAIGINJO served chilled or room temperature, fruity and velvety, matches salty and rich dishes	60/180/300ml	<b>10/ 26/ 38</b>
TOKUBETSU JUNMAI served chilled or warm, the longer fermentation boosts the natural fragrance of rice	60/180/300ml	<b>10/ 24/ 36</b>

### PLUM WINE

UNIBIO UMESHU chilled plum wine with just enough sweetness and sourness, suitable as an aperitif	60/180/300ml	<b>11 / 24/ 36</b>
UNIBIO UMESHU with plum	720ml	<b>78</b>

### JAPANESE BEER

Asahi / Sapporo / Kirin	bottle	<b>14</b>
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### GREEN TEA

	per person	<b>7</b>
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## COCKTAILS

CHOYA MOJITO plum wine, rum, soda, lime, mint	<b>19.8</b>
LYCHEE MARTINI gin, soho, lychee	<b>19.8</b>
BLOODY MARGARITA tequila, rum, strawberry juice	<b>20.8</b>
ROKU NEGRONI Japanese gin, campari, orange	<b>19.8</b>
JAPANESE SLIPPER midori, triple sec, lemon juice	<b>19.8</b>
TIFFANY BULL vodka, blue curaçao, red bull	<b>19.8</b>
DARK 'N' STORMY Kraken rum, ginger beer, lime	<b>19.8</b>
SAYURI DAIQUIRI sake, rum, lime juice	<b>19.8</b>
CORONA SUNRISE tequila, Pimm's, beer, lime	<b>19.8</b>
Gimlet Gimlet vodka, gin, lime	<b>19.8</b>

## 0% ALCOHOL

STRAWBERRY CRUSH strawberry, lime juice, lemonade	<b>11.5</b>
SUMMER DELIGHT blue berry, black currant, soda	<b>11.5</b>
LYCHEE LOVER lychee, mint, soda	<b>11.5</b>
YUZU from JAPAN yuzu juice, lemon, soda	<b>11.5</b>

## REFRESHING

YUZU SMASH yuzu, vodka, soda, mint	<b>18.8</b>
KOMBUCHA SPRITZ gin, aperel, kombucha	<b>18.8</b>
PIMM'S PUNCH pimm's no1, lemonade, fruits	<b>18.8</b>
MOSCOW MULE vodka, ginger beer, lime, mint	<b>18.8</b>
FIREBALL SANGRIA cinnamon whiskey, wine, orange	<b>18.8</b>
OLD FASHIONED Bourbon whiskey, aromatic bitters	<b>15.8</b>
SCOTCH & COKE Scotch whisky, coke cola	<b>15.8</b>
C.C. & DRY Canadian whisky, dry ginger ale	<b>15.8</b>
GIN & TONIC London dry gin, tonic, lemon	<b>15.8</b>
BRANDY & PROSECCO French brandy, prosecco	<b>17.8</b>

## OTHER DRINKS

COKE / ZERO COKE / LEMONDAE / SODA	<b>6.0</b>
GINGER BEER / ORANGE JUICE / LEMON LIME BITTERS	<b>7.0</b>
RED BULL / KOMBUCHA	<b>9.0</b>
SPARKLING WATER 1L	<b>12.0</b>

## WHITE WINES

### BUBBLE

MINCHINBURY PROSECCO Australia NV	g/b	<b>11 / 42</b>
VEUVE ROZIER CHAMPAIGN Australia NV		<b>65</b>

### SAUVIGNON BLANC

SILVER MOKI Marlborough NZ 20	g/b	<b>10 / 39</b>
GIESEN Marlborough NZ 20		<b>46</b>

### CHARDONNAY

OLD FAT UNICORN SA 19	g/b	<b>11 / 42</b>
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### RIESLING

KNAPPSTEIN Clare Valley SA 19	g/b	<b>11 / 42</b>
PARADIES Nahe Germany 20		<b>48</b>

### PINOT GRIGIO | GRIS

TORRESELLA Venezia Italy 19	g/b	<b>11 / 46</b>
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VAVASOUR Marlborough NZ 20	g	<b>11</b>
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SQUEALING PIG Marlborough NZ 22		<b>48</b>
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## RED WINES

### PINOT NOIR

TREAD SOFTLY SA 22	g/b	<b>12 / 46</b>
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ST. EARTH Geelong 19		<b>50</b>
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STICKS Yarra Valley 19		<b>54</b>
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### SHIRAZ

GRAND BURGE Riverland 20	g/b	<b>10 / 39</b>
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RUSTICA Barossa Valley 18		<b>45</b>
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CHAPEL HILL McLaren Vale 19		<b>49</b>
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HEREFORD Heathcote 19		<b>49</b>
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CHRIS RINGLAND Barossa Valley 19		<b>58</b>
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### MELOT

RIDDOCH Coonawarra 18		<b>49</b>
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### CAB SAU MELOT

RIDDOCH Coonawarra 17		<b>49</b>
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BYO	per person	<b>8</b>
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