



## LUNCH MENU

**\$88 per person**  
**Or**  
**\$98 per person including a dessert**

### Amuse

Sushi & sashimi

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Blue eye with sesame crust

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Beef Sukiyaki

Served with mixed vegetables,  
 steamed rice & miso soup

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### Takoyaki - \$50.00

Takoyaki or "octopus balls" is a ball-shaped Japanese snack or appetizer made of a wheat flour-based batter and cooked in a special moulded pan. It is typically filled with minced or diced octopus, tempura flakes, pickled ginger, and green onion.

Takoyaki was initially popular in the Kansai region, and later spread to the Kantō region and other areas of Japan since the 1960's.

16 pieces with Wafu salad and miso soup

## ENTREE

Beef tataki	29.00
Fresh oyster (6pc / 12pc)	27.00 / 54.00
Takoyaki (16pc)	32.00
Hapuka karaage	28.00

## SUSHI & SASHIMI

Sashimi moriawase (15pc / 27pc)	55.00 / 75.00
Sushi moriawase (8pc / 12pc)	38.00 / 50.00
All Aburi sushi (8pc)	42.00
California roll (8pc)	27.00
Spider roll (4pc)	29.00
Prawn tempura roll (4pc)	24.00
Spicy tuna roll (8pc)	29.00

Scan QR code for beverage list



## MAIN COURSES

Beef tenderloin	47.00
Blue eye with sesame crust	45.00
Glacier 51 Toothfish Shioyaki	64.00
Tempura moriawase	45.00

## DONBURI

Niku Inaniwa udon	42.00
Una don	45.00
Steak don	45.00

## DESSERT

Sakura crème brûlée with melon medley	18.00
Matcha Pavlova, yuzu cream, summer berries and lychee pearl	18.00
Peach & white chocolate Parfait, pistachio crumble, raspberry coulis	18.00
Fruits platter	18.00