

SEASONAL MENU
for Thursday 21 November 2024
\$145



TEMAKI SUSHI

Welcome Sake – Junmai Daiginjo

Appetizer

Cucumber with Wakame

Taro and Celery salad

Miso soup with tofu

Temaki – served with rice and Nori

Tuna tartare with grated yam (tororo) and okra

Salmon, ricotta and sweet white miso

Seared Wagyu beef with mash potato and Japanese bbq sauce

Tofu and chrysanthemum leaf salad

King fish, lotus root (renkon) chip with garlic oil and coriander leaf

NZ Snapper Sashimi with Lemon & Pomegranate

Steamed garlic soy marinated Duck breast with pumpkin purée

Blanched broccolini and asparagus with vinegar jelly (tosazu)

Seared scallop, cherry tomato with flying fish roe and nikiri soy

Grilled eel and tamagoyaki

Ginger soy marinated eggplant and kiwi with bonito shavings

Pickled ginger

Yuzu pepper

Plum paste (umeboshi)

Wasabi

Somen noodles in bonito dashi broth

Hojicha pudding with mochi, fresh raspberry,
sweet adzuki red bean

Green Tea

DRINKS



TEMAKI SUSHI

Sake

180ml 300ml

Junmai 40% polished

\$33 \$44

Junmai Daiginjo 60% polished

\$44 \$66

Fruit jelly Sake – Peach, Apple, Plum, Lemon

\$11

Japanese Beer

Glass

IPA, Pilsner

\$15

Yebisu Lager

\$13

White Wine

Glass Bottle

Japanese

Asahi Yoshu – Soleil – Chino Kosu 2022

\$22 \$77

Italian

Tereza Raiz ‘Le Marsure’ Pinot Grigio 2021 Friuli DOC

\$17 \$66

French

Chateau MaCay White Bordeaux Blend 2016

\$17 \$66

Domaine Simone Tremblay Petit Chablis – Burgundy 2021

\$24 \$132

Red Wine

Japanese

Asahi Yoshu – Soleil – Pinot Noir 2021

\$22 \$77

Asahi Yoshu – Pinot Blend 2021

\$22 \$77

Asahi Yoshu – Classic Red 2021

\$19 \$70

French

Champagne Brigitte Delmotte NV 100% Pinot Noir

\$24 \$132

Chateau Puynard ‘The Steps’ 2018 Merlot/Cab Sav

\$19 \$72

Aussie

George’s Folly ‘Pie in the Sky’ Shiraz ????

\$16 \$60

Sparkling Water 750ml

\$13

Coke, Coke Zero, Sprite

\$5.5