



SET MENU

Unatama Don — 68

Grilled unagi eel, dashimaki tamago, chives

Triple Salmon Don — 75

Atlantic salmon, salmon caviar, nori, crispy cracker

Negitoro Don — 58

Seasoned sashimi tuna, salmon caviar, chives

Signature Kaisendon — 95

Rich assortment of seasonal delicacies, octopus, tamago

Next Gen Chirashi — 145

Lockdown special is back, chequerboard style. If you know you know!

Ikura Don — MP*

all options come with

Appetiser / Chawanmushi / Miso Soup / Dessert



Menu is subject to freshest catch of the day and seasonal ingredients available.



KIDS MENU

Kame Omurice — 25

with Karaage Chicken and Fried Prawns

Mini Udon — 12

Udon noodle soup with vegetable tempura



Menu is subject to freshest catch of the day and seasonal ingredients available.

Sake

180ml/720ml

Shirataki Seven Junmai Daiginjo Hyogo — 80 / 308

Polished to 25% rice, sweet, velvety, umami

Imanishiki Junmai Daiginjo Nagano — 50 / 190

Sweet fruits, clean finish, perfect pair to fresh seafood

Dream Junmai Ginjo Hokkaido — 36 / 140

Picked by chef to match his food creations

Miwa Shirakawago Sasanigori Junmai Ginjo Gifu — 25 / 95

Nigori sake, unfiltered, texture of rice

Yosamusume Akatsukiyami Junmai Kyoto — 36 / 140

Made with wine yeast, smoky, soft, sweet finish

Chiyomusubi Goriki 50 Junmai Daiginjo Tottori — 25 / 95

Perfect balance between light and rich, savory

Okunokami Junmai Tokyo — 36 / 140

Earthy with dry finish, perfect pair to unagi and chawanmushi

Naotora Muroka Namagenshu Junmai Ginjo Nagano — 36 / 140

Unfiltered, undiluted, pure sake, chef's favourite

Fukugao Whisky Barrel Matured Futsushu Niigata — 42 / 160

Preserved in whisky cask, light bodied, mellow

Katsuyama Den Junmai Daiginjo Miyagi — 96 / 370

Award winning sake, perfect balance of complexity and elegance

Sake – Hot

150ml/300ml

Toji-Kan Hakutsuru Futu-shu Hyogo — 26 / 52

Traditional sake, final creation of Toji-kan (head brew master), aromatic

Josen Tanrei Hakutsuru Junmai Hyogo — 18 / 36

Semi-dry, clean, smooth, fermented with special yeast

Taiheizan Shingetsu Kimoto Junmai Akita — 18 / 36

Weighted, earthy, mushroom, and rich

Sake – Sparkling

300ml

Marumoto Sparkling sake Okayama — 42

Hibiscus and rose petals, sweet, refreshing

Umeshu / Sweet Sake

60ml

Kiuchi Umeshu — 13

Uji Green Tea Umeshu — 13

Ryujin Yuzu Shu — 13

Hokkaido san Melon no Osake — 13

Jyotokuya Kabosu — 13

Beer

Suntory Premium Malts Pilsner – 15 Tap

Hitachino Nest Red Rice Ale, Kiuchi Brewery – 18

Kirn Zero Ichi, Non Alcoholic – 12

Sparkling

2023 Nomads Garden Prosecco, *King Vally VIC*– 13/52

Green apple, fresh pithy lemon, gentle creaminess, delish

* 2022 Yarrh Natural 'Pink' Pet Nat, *Murrumbateman NSW* – 60

Organic, wild strawberry, jujube, cherries, zesty, delicious

* Patrick Piuze Non Dosé NV, *Chablis France* – 98

Ocean breeze, pure, granny smiths, lemon parfait, mineral, über-fresh

* A. Margaine Le Brut NV Champagne, *Montagne de Reims, France* – 158

Apple blossom, honeycomb, yellow plum, brioche, salted almond, lovely

Rosé

2022 La Vie en Rose Rosé, *Languedoc France* – 13/58

Raspberry, cherry, subtle spice, fresh nose, supremely balanced

* *Vegan - Organic - Biodynamic - Sustainable*

White

* 2021 Domaine Grace Gris de Koshu, *Yamanashi Japan* – 98
Spring blossom, yuzu, bright, nashi pear, lime leaf, vivid, beauty

2022 Hart & Hunter Green Lane Chardonnay, *Hunter Valley NSW*– 75
Fresh fruits, French oak, well balanced, classy

* 2023 Patriitti Merchant Series Pinot Grigio, *Adelaid Hills SA*– 12/55
Light, crisp and crunchy, white peach, pear, custard apple

* 2010 Chateau De La Roche Demi Sec Chenin Blanc, *Loire France* –120
Luxurious, floral, honey, exotic, creamy, long, special

Red

* 2019 Te Quiero Tempranillo Field Blend, *Castilla La Mancha Spain* – 58
Delectably expressed red, black doris plum, blueberry, floral aromas

* 2022 Tscharke 'Elements' GSM, *Barossa Valley SA* – 68
Velvet, blue fruit, plum, and a touch of spice

2022 Cooke Brothers Single Vineyard Pinot Noir, *Adelaide Hills SA* – 18/88
Silkiness that builds, fragrant, refreshing, cranberry

* 2021 Wilhem Walch Prendo Pinot Noir, *Tramin Italy* – 78
Lush, pristine, citrus peel, alpine berries, wild porcini, allspice, divine

* *Vegan - Organic - Biodynamic - Sustainable*

Tea

Asamushi Green tea – 12

Hojicha Roasted Green Tea – 12

Marushichi Seicha Higashiyama Yabukita – 90

Premium Craft Brew Tea 720ml

Soft Drinks

Calpico Water – 5

Yuzu Kimino Sparkling – 12

Mikan Kimino Sparkling – 12

Ringo Kimino Sparkling – 12

Ume Kimino Sparkling – 12

Ramune – 6

Sparkling Water – 12