

OMAKASE →

Chef's menu ichi ban (65PP)

9 DISHES

Pickled cucumber, ginger, sansho pepper (GF VG)

Tuna nigiri, wasabi oil (GF)

Kingfish, namashichimi, sesame, pickled shallot (GF)

Pumpkin agedashi tofu, parsnip crisps, tempura sauce (GF VG)

Koji cured pork belly, pickled green chilli (GF)

Fried chicken karaage, yuzu kosho mayo, shiso ponzu (GF)

Mizuna Salad, sea herbs, bottarga, carrot ginger dressing (GF)

Saikyo miso ocean trout donburi, tobiko, arare, dashi, crispy shiso leaves on rice (GF)

Salted caramel bavarois, miso caramel, chocolate crumb

Chef's menu ni ban (78PP)

10 DISHES

Pickled cucumber, ginger, sansho pepper (GF VG)

Tuna nigiri, wasabi oil (GF)

Squid somen, orange kosho, lime chilli (GF)

Pumpkin agedashi tofu, parsnip crisps, tempura sauce (GF VG)

Witlof, sake, kombu butter (VG)

Fried chicken karaage, yuzu kosho mayo, shiso ponzu (GF)

Mizuna Salad, sea herbs, bottarga, carrot ginger dressing (GF)

Meatball katsu-sando, tonkatsu sauce, kewpie

Hanger steak, soy jus, karashi mustard (GF)

Salted caramel bavarois, miso caramel, chocolate crumb

RAMEN →

Lunch set

CHOICE OF OTSUMAMI + BOWL + DRINK

OTSUMAMI

Pickled cucumber, ginger, sansho pepper (GF VG)

Tuna nigiri, wasabi oil (GF)

Pumpkin agedashi tofu, parsnip crisps, tempura sauce (GF VG)

Meatball katsu-sando, tonkatsu sauce, kewpie

RAMEN

Tan Tan Men (VG)

Sesame ramen, crispy tofu, shimeji mushroom, watercress, spring onion, chilli oil

Pork Belly

Tonkotsu shoyu ramen, chashu pork belly, soy egg, nori, spring onion, furikake, chilli oil

DONBURI

Spring vegetables (GF VG)

Broadbean, shiitake, asparagus, watercress, black sesame on rice

Ocean trout (GF)

Saikyo miso ocean trout, tobiko, arare, dashi, crispy shiso leaves on rice

DRINK

Orion Lager / Tap

Okinawa Japan

Billy Button Wildflower, Prosecco

King Valley

Range Life Garganega

King Valley VIC

La Linea Temprenillo Rose

Adelaide Hills SA

Dune 'Tirari' Grenache Blend

McLaren Vale SA

Capi soda

Yuzu, grapefruit, gingerbeer, cola

