

OMAKASE BANQUET MENU

\$75pp

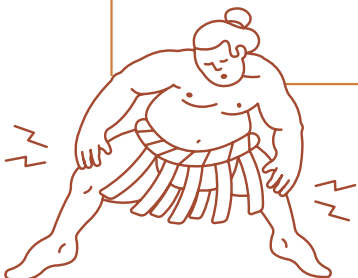
Edamame, sea salt
Traditional sashimi plate and condiments
Miso soup, spring onion, tofu, wakame, shiso oil
Soft shell crab hand roll, pickled radish, tartare sauce
Chicken thigh, chicken fat vinaigrette, chicken skin furikake
Pork belly yakitori, celtic mustard, sesame
Jack's Creek flank, kombu dressing, cafe de Tokyo butter
Shaved cabbage, mint, coriander, chives, kombu dressing + parmesan cheese
Peanut butter and white chocolate bar, matcha, raspberries

\$95pp

Edamame, sea salt
Crispy chicken skin, koji sour cream, spanner crab meat, Oscietra caviar
Kingfish tartare, yuzu, buttermilk, dill oil, cucumber
Miso soup, spring onion, tofu, wakame, shiso oil
Grilled Noosa scallop, carrot miso + chives
Chicken thigh, chicken fat vinaigrette, chicken skin furikake
Pork belly yakitori, celtic mustard
Westholme Wagyu striploin, kombu dressing, cafe de Tokyo butter
Shaved cabbage, mint, coriander, chives, kombu dressing + parmesan cheese
Nitro frozen miso chocolate mousse, dulce de leche, blueberries

Please note, we will endeavour to cater for specific dietary needs however we cannot guarantee against traces of allergens. Menus change seasonally.

**Required for groups of 8+*





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Edamame, sea salt ^(GF, DF, VV)	6
Miso soup, tofu, spring onion, wakame, sesame + shiso oil ^(GF, DF, VV)	5
Freshly shucked oysters, rice vinegar mignonette ^(GF, DF)	6
Crispy chicken skin, koji sour cream, spanner crab meat + Oscietra caviar ^(GF)	14
Grilled Noosa scallop, carrot, miso + chives ^(GF, DF)	10



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Traditional sashimi plate and condiments (small/large) ^(GF, DF)	33/66
Kingfish tartare, yuzu, buttermilk, dill oil + cucumber ^(GF)	26
Wagyu beef tataki, daikon, ponzu, mandarin kosho + garlic chips ^(GF, DF)	22
Salmon handroll, wasabi mayo, yuzu kosho + miso kimchi ^(GF, DF) 🌶️	10
Tuna handroll, fermented chilli, yuzu mayo, cucumber + avocado ^(GF, DF)	10



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Chicken thigh, chicken fat vinaigrette + chicken skin furikake ^(GF, DF)	9
Wagyu beef, miso eggplant, cavolo nero + crispy garlic ^(GF, DF)	14
Pork belly, celtic mustard + sesame seeds ^(GF, DF)	10
Miso roasted glacier 51 toothfish, yuzu mayonnaise + lemon ^(GF, DF)	22
Butternut pumpkin, black garlic + fermented chilli ^(GF, DF, VV)	9
Mooloolaba banana prawn, kombu bisque + chilli oil ^(GF, DF)	12
Chicken hearts, egg yolk, soy, shichimi + chives ^(GF, DF)	7

* Price is per skewer

🌶️ Denotes the spiciest dishes.

GF: Gluten Free, DF: Dairy Free, V: Vegetarian, VV: Vegan
Please advise your waiter of any food allergies or intolerances.
We will endeavour to cater for specific dietary needs.
We cannot guarantee against traces of allergens.


*1.3% surcharge applies to all credit card payments

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Soft shell crab handroll, pickled radish + tartare sauce ^(GF, DF)	10
Pork katsu sando, mustard mayo, bulldog sauce ^(DF)	19
Mushroom onigirazu, miso mustard kewpie, takana, bulldog sauce ^(GF, DF, VW) 	14
Cured Ora king salmon, kohlrabi miso remoulade, sushi rice cracker + shiso ^(DF, GF)	24
Zucchini, fermented tofu, shiso oil + kombu ^(GF, DF, VW)	16

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Fraser Isle spanner crab, udon noodles, kombu butter, shiso seeds + lemon oil	41
Market fish, seasonal garnish	MP
Koji grilled half chicken, white soy, enoki + chives ^(GF, DF)	34
Jack's Creek flank 2+ mbs 250g ^(GF)	42
Westholme Wagyu striploin 7+ mbs 300g ^(GF)	85
Westholme Wagyu scotch fillet 9+ mbs 300g ^(GF)	100
<i>All steaks accompanied w kombu dressing + cafe de Tokyo butter</i>	

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Shaved cabbage, mint, coriander, chives, kombu dressing + parmesan cheese ^(GF, V)	14
Broccoli, soy roasted almonds + sherry vinaigrette ^(GF, DF, VW)	14
Jerusalem artichokes, sunflower puree, pepitas, umeboshi + chives ^(GF, DF, VW)	17
Charred snake beans, miso + sesame dressing ^(GF, DF, VW)	14

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