

# À LA CARTE LUNCH MENU

## **Seafood Chirashi Don 38**

Fresh sashimi of Tasmanian salmon, blue fin tuna tartare, Hokkaido scallops, cuttlefish and salmon roe, nori seaweed, fennel, cucumber, tamago on aged balsamic koshihikari rice

Add scampi +14

Add Sea Urchin +18

## **Yakiniku-don 38**

Thin slices of Wagyu beef with kinshi tamago, shallot, shiitake mushroom on koshihikari rice with yakiniku sauce

## **Desserts**

Banana Ice Cream/ Kinako/ Walnut/ Mochi 12

Coconut Lemongrass Blanc Mange/ Toasted Milk Ice Cream / Pineapple 16

Yuzu Tart / Davidson Plum Powder / Chantilly 8

*1.5 % surcharge on all cards*