



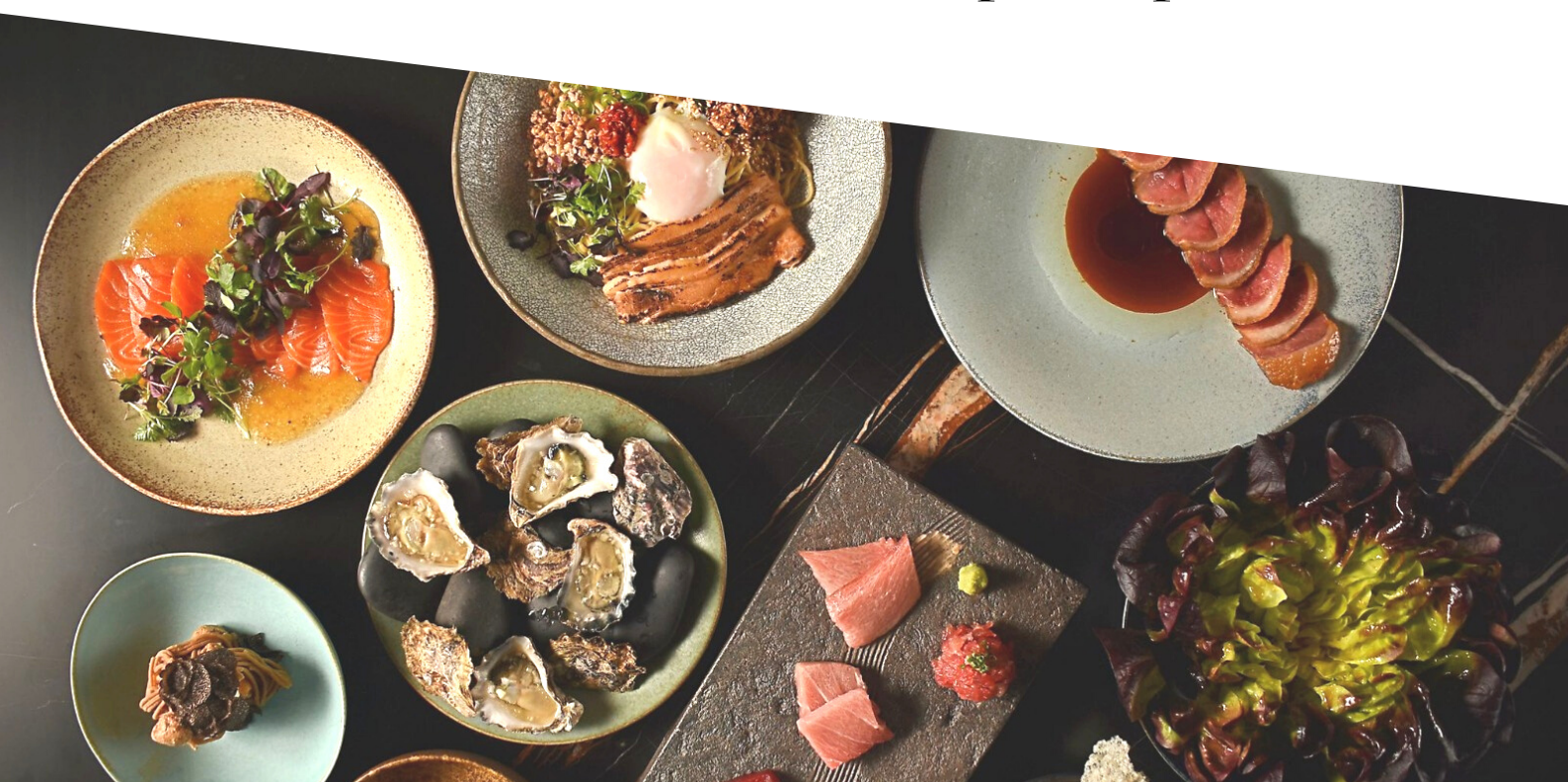
Instructions

Order via SMS ONLY

Please send orders to 0488034375

- Write your name
- Your dish/s and the quantity
- Pick up date and time

For same-day orders, please allow at least one hour between order and pick up time.



TAKE HOME MENU

Friday - Sunday: 12pm - 7pm

pre-order and pick up only

Mayura Full Blood Wagyu Steak Don 50

Mayura Wagyu beef with shallots, oyster mushroom, wasabi, balsamic garlic butter sauce, yakiniku sauce on koshihikari rice
upgrade to Kagoshima A5 Wagyu 150g +70

Bluefin Sashimi Tuna Don 55

Slices of Otoro, chutoro, tuna tartare, akami and marinated akami on koshihikari sushi rice with house blended soy sauce, ginger and wasabi
Side of daikon radish and cucumber salad

XO Mazesoba 23

XO sauce with pork and chicken mince, slow cooked onsen egg, aburi pork belly, crispy buckwheat, chives with egg noodle
add scallops +10
add king prawn 2 piece +20

Add ons and sides

Tasmanian Truffle 5g/15 10g/28
Sea Urchin 20g/ 20 40g/38
Mayura Wagyu 100g/35 200g/60
Kagoshima A5 Wagyu 100g/69 200g/135

Kuro Fried chicken 5p/ 18
~~Gobo burdock~~ Chips 8

Dessert

Mont Blanc 16
Chestnut Mousse, dacquoise, vanilla chantilly, with cocoa crumble

Mochi Daifuku 10
White chocolate, chiffon cake, berries wrapped in mochi

1.5 % surcharge on all cards

CHEF'S SELECTION FOR TWO

FRIDAY - SUNDAY: 1PM - 6PM
FOR TWO PEOPLE \$120
PRE-ORDER AND PICK UP
ONLY

Additional

Freshly Shucked Appellation Rock Oysters/ Champagne Vinaigrette
4p/ 16 8p/ 30 12p/ 44

Entrees

Bluefin Tuna Sashimi/ Wasabi/ House Blended Soy / Crisps

Ocean Trout Carpaccio/ Ume Plum/ Micro Herb Salad

Kuro Fried Chicken

XO Soba Noodles/ Pork Belly/ Onsen Egg
add Scallops +10
add king prawn 3p+20

Main

Duck Breast/ Caramelized Balsamic/ Olsson Salt
add Tasmanian Truffle + 15

upgrade to Mayura Wagyu Beef +20
upgrade to Kagoshima A5 Wagyu Beef +100

Side

Lettuce Salad/ Bergamot Vinaigrette

Dessert

Mont Blanc/ Chestnut Mousse/ Vanilla Chantilly/ Cocoa Crumble

1.5 % surcharge on all cards

Single cocktails

All 100ml each (2 serves)

- Classic Old Fashioned 26

Nikka from the Barrel / House Blended Syrup / Angostura Bitters

- Creole Old Fashioned 26

Diplomatic Exclusiva / Clement Agricole Rhum VSOP / Kuromitsu / Creole Bitters / Bayleaf

- Narrabri Old Fashioned 27

Patron Anejo / Black Snake ASp Joven / Japanese Absinthe / Agave Syrup / Mexican Mole Bitters

- Delicate Old Fashioned 26

Nikka From the Barrel / Mr Black Colombia / Awamori Harusame Karee / Hoshiko Ume Liqueur / Caramel Syrup / Umami Angostura Bitters

- Jasmine Old Fashioned 27

Nikka Miyagikyo / Jasmine Tea / Elder Flower Reduction Syrup / Hopped Grapefruit Bitters

- Rosted Old Fashioned 27

Nikka Yoichi / Hoji Tea infused Barley Shochu / Mr Black / Coconut Syrup / Whiskey Barrel Aged Bitters

Cocktail sets

Complete Old Fashioned Collection set of 6 \$148

All 100ml each (2 serves)

- Classic Old Fashioned
- Creole Old Fashioned
- Narrabri Old Fashioned
- Delicate Old Fashioned
- Jasmine Old Fashioned
- Roasted Old Fashioned

Old Fashioned Collection set of 3 (A) \$75

All 100ml each (2 serves)

- Classic Old Fashioned
- Creole Old Fashioned
- Narrabri Old Fashioned

Old Fashioned Collection set of 3 (B) \$75

All 100ml each (2 serves)

- Delicate Old Fashioned
- Jasmine Old Fashioned
- Rosted Old Fashioned