

# SUSHI KAISEKI \$220 p.p



## Prologue

Cherry tomatoes lightly poached in Dashi stock, fresh carid prawns, bocconcini, served with a homemade yuzu jelly, in a soy-based vinegar soup sauce (Yoshino-zu).

Paired Sake | COLD Mifuki Natsu no Sake, Junmai Ginjo, Shiga, Japan

## Sakizuke

## Just Started

Boiled Inaniwa-udon noodles from Akita prefecture, seasoned with homemade Kaeshi, served with potato balls, a signature egg yolk sauce, and fresh truffle.

Paired Sake | Kokonoe SAIKA Karakuchi, Junmai Ginjo, Wakayama, Japan

## Shinogi

## From the Oceans

PasPaley Pearl Meat Aburi. Delicately wrapped in crystal kombu, lightly seared pearl meat is served with a ponzu foam sauce, finger lime, fresh herbs, and sea grapes.

Paired Sake | Azumatsuru 'Mebuki' Usunigori NAMA, Junmai Ginjo. Saga, Japan

## Mukouzuke

## Chawan-mushi

Hojicha-flavoured savory steamed egg custard, with Fugu, steamed abalone, trout caviar, and Junsai (water shield).

Paired Sake | Shuwa Shuwa Sparkling Sake, Okayama, Japan

## Farmers Pride

Salad of summer vegetables marinated in honey-infused shio-koji.

Paired Wine | 2023 VAVASOUR Pinot Gris, Marlborough, NZ

## Sho-jin

## Getting Excited

A5 glade Kagoshima Wagyu tenderloin cured in Saikyo miso and grilled.

2021 ALFREDO 'Second Pass' Shiraz, Riverina, NSW

or

2022 Nashdale Lane 'LEGACY' Syrah Rose

## Dai no mono

Black Cod cured in Saikyo miso grilled, s/w celeriac puree.

## When you open it

Sautéed Foie Gras with dashi-simmered eggplant, served with ginger-infused Yuba sauce.

Paired Wine | 2018 Domaine Le Roc Cabernet Franc, Fronton, FR

## Nimonowan

## Warm Heart

8 hrs slow-cooked A5 KAGOSHIMA Wagyu, served with homemade creamy tomato sauce, topped with crispy beetroot.

2023 NUGAN Estate Single vineyard, Touriga, Riverina, NSW

## Kawari-bachi

Grilled Eel in butter soy sauce, seasoned with Osaka Bar's Signature onion sauce, and garnished with sliced celery.

or Soba Shochu 'NAYUTA no TOKI' On The Rock, Miyazaki, Japan

## The SUSHI

12 kinds of Today's Premium Sushi. Omakase-style serving.

Paired Sake | Tatenokawa Junmai Daiginjo Honryu Karakuchi, Yamagata, Japan

## Thank you for Today

Warabi-mochi & Mont Blanc Cake made with no-added sugar Japanese sweet potato 'Beni Haruka'.

Hoji-cha Japanese Low Caffeine Roasted Green Tea

## Dessert