

# KAISEKI tasting set 80pp



## Prologue

## Sakizuke

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).

## From the Oceans

## Mukozuke

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..

## Getting Excited

## Dai no mono

A5 Kagoshima Wagyu tenderloin cured in Saikyo miso and grilled.

**or** Black cod cured in Saikyo miso grilled, celeriac puree.

## Satisfied

## Oshokuji

Japanese style sandwich, using SHOKUPAN (Japanese bread,unique softness and subtle sweetness), made with bread crumbed deep-fried Australian full-blood Wagyu tenderloin, coated in sweet Tonkatsu-sauce and shredded cabbage.

## Thank you for Today

## Dessert

Shin-cha sorbet. The sorbet is made for the first harvest of tea leaves powder from 2024 and soy milk.

## Additional Sushi order sheet (price only for KAISEKI tasting set)

Price for all ONE piece

### Standard selection

Price per piece

Order

Cuttlefish legs	\$3.50	
Octopus	\$4.50	
Tuna	\$5.00	
Seared Swordfish with garlic butter	\$5.50	
Salmon roe (cup serve)	\$6.00	
Ocean Trout	\$6.00	
Cuttlefish	\$6.00	
Mahi-mahi	\$6.00	
Hokkaido scallop	\$6.50	
Hairtail	\$7.00	
Spotted Mackerel (Sawara)	\$7.00	
Silver Bidd	\$8.00	
Flute mouth	\$8.00	
Shime-saba (blue mackerel)	\$10.00	

Tuna Chutoro	\$10.00	
Scampi	\$10.00	
Imperadore	\$10.00	
Aka-gai	\$12.00	
Bass Grouper	\$12.00	
Tasmania Sea urchin	\$12.00	
Scampi with French Foie gras	\$12.00	
UNAGI (grilled)	\$15.00	
UNIKU sushi	\$18.00	
Michelle Roll	\$40.00	
(Otoro, Tasmania sea urchin, Salmon roe, Caviar Hand roll)		