



## Omakase Menu

***sydney rock oyster, shiso ponzu, shiso pesto, diced apple  
wasabi guacamole, takuan, king prawn, gyoza crisp  
salmon sashimi, avocado puree, wasabi soy, red raddish, shiso***

*Pairing: Dassai Sparkling Sake - Yamaguchi JAPAN*

***corn tofu, spanner crab, amaebi, finger lime, dashi***

*Pairing: 2017 Pink Matter Rosé - McLaren Vale SA*

***grilled scampi, shiro wine sauce, shio konbu, fingerlime***

*Pairing: 2017 McWilliams 660 Reserve Chardonnay - Canberra ACT*

***wagyu 7+ nigiri sushi, tuna belly mince, truffle oil, seaweed***

***shiokoji duck, grilled spring onion, wasabi daikon pickle, umeshu sauce***

*Pairing: 2016 McWilliams 660 Reserve Syrah - Canberra ACT*

***choice of ramen***

*Pairing: 2016 From Sunday Pinot Gris - Orange NSW*

***house-made strawberry sorbet***

*Pairing: Anokoro no Umeshu - Kumamoto JAPAN*

# Ramen

## **kogashi miso**

Charred miso base, chicken broth,  
half umami egg, pork belly chashu  
Noodles: #16F medium-thin (low hydrolysis)

## **kogashi shoyu**

Charred shoyu base, chicken broth,  
half umami egg, pork belly chashu  
Noodles: #16F medium-thin (low hydrolysis)

## **tonkotsu classic**

Silky pork broth, half umami egg,  
bamboo shoots, pork belly chashu  
Noodles: #16F medium-thin (low hydrolysis)

## **tori shoyu**

Clear chicken broth, classic shoyu dashi, half umami egg,  
pork back fat, bonito oil, bamboo shoots, pork belly chashu  
Noodles: #18W medium (medium hydrolysis)

## **veggie soba (v)**

Shoyu porcini base, vegetable bouillon,  
chilli garlic oil, portobello tempura, tomato, kale  
Noodles: #16F medium whole wheat (medium hydrolysis)