

**Sommelier Sake Flight paired with
Omakase Banquet \$89pp**

Omnivore

Miso soup (gf,v,vg)

Pan grilled edamame, black sesame, Murray River pink salt (gf,v,vg)

SAKE: Yukino Boshu, Akita

Salmon carpaccio, yuzu ponzu (gf)

Spicy tuna taco, black tobiko, samphire

SAKE: Tomizu, Yamagata

Karaage chicken, sweet chilli sauce (gf)

Grilled beef rib, potato salad, chimchurri sauce

Asian broccoli, special soy dressing, fried shallots (v,vg)

SAKE: Eikun, Kyoto

Green tea panna cotta

PLUM WINE: Choya Umeshu

Vegetarian

Miso soup (gf,v,vg)

Pan grilled edamame, black sesame, Murray River pink salt (gf,v,vg)

SAKE: Yukino Boshu, Akita

Mixed vegetable tempura, tentsuyu sauce, matcha salt (v)

Agedashi tofu, soy kombu glaze, daikon orisha, ginger nori (gf,v,vg)

SAKE: Tomizu, Yamagata

Potato salad taco, tonkatsu sauce, wild rice puff (v)

Asian broccoli, special soy dressing, fried shallots (gf,v,vg)

Shitake sushi rice risotto, nori, chive (v, vg)

SAKE: Eikun, Kyoto

Hibiscus & lemon sorbet (gf,v,vg)

PLUM WINE: Choya Umeshu