



## MELBOURNE OMAKASE

225pp\*

### 1<sup>ST</sup> COURSE

Santenmori

Yellowtail Tartare, Yuzu Orange Dressing, Caviar, Nori Chips

Corn Tofu Pudding, Amaebi, Prawn oil

Cucumber Taco, Spicy Snowcrab, Yuba

### 2<sup>ND</sup> COURSE

Swordfish Tataki with Karashi Su Miso Ceviche

### 3<sup>RD</sup> COURSE

Sushi

Chef's Selection

### 4<sup>TH</sup> COURSE

Lightly Battered Whiting Tempura  
with Wasabi Miso Aioli & Seasonal Herbs

### 5<sup>TH</sup> COURSE

Grilled Australian Lamb  
with Rosemary Miso Sauce & Nasu Purée

### 6<sup>TH</sup> COURSE

Poached King Crab Leg  
with Yuzu Kosho Ponzu & In House Furikake

### DESSERT

Matcha Tiramisu & House Mochi



