



Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.



FUYU FEAST MENU

Experience a unique three-course menu designed especially for the cooler Sydney months, with brand new dishes from Head Chef Harold Hurtada.

Enjoy your choice of three courses plus a select beverage for 88 per person.

Extended until 30th September.

FIRST COURSE

Beef Tartare, Truffle & Wasabi Aioli, Nori Crisps
Seafood & Pomegranate Ceviche
Chef's Selection of Nigiri & Sashimi

SECOND COURSE

Lobster Udon with Spicy Seafood Soup
Salmon with Burnt Leek Miso
Beef Tenderloin, Honey Anticucho & Jerusalem Artichoke

Enhance your Second Course with seasonal Western Australian Truffles – 12 for 2 grams

THIRD COURSE

Matcha Lava Tart, Miso Ice Cream
Miso Caramel Scroll, Black Sesame Ice Cream

BEVERAGES

NV La Gioiosa Prosecco Superiore, Veneto, Italy
2024 Chaffey Bros. 'Not Your Grandma's' Riesling, Eden Valley, SA
2023 Hentley Farm 'Villain & Vixen' Grenache, Barossa Valley, SA
Asahi 'Super Dry', Japan