JAPAN AFTER DARK

"This menu is inspired by the flavours of Japan, and it's the food I love most. It's a night of clean flavours, beautiful produce and the Japanese influence that has shaped my cooking for over 15 years."

WELCOME

SASHIMI STATION

Served with Condiments & Garnishes (A)

AT THE TABLE

OYSTER FLIGHT

Your Choice of Oyster, Paired with the Perfect Sake (A)

TUNA TARTARE

Crisp Rice, Yuzu, Wasabi (A)

YAKITORI SKEWERS

Organic Chicken, Sansho, Ponzu

Wagyu MBS 8+ with a Kick of Fresh Wasabi

WOLLEMI DUCK TO SHARE

Tender Duck Leg & Dry Aged Breast

with Orange & Ume (DF)

ON THE SIDE

Sushi Rice, Nori with Silky Cured Egg

Asparagus, Sauce Gribeche

CHOCOLATE TART

Dark chocolate, finished with a pour of whiskey caramel

A 10% surcharge applies on public holidays.
A 10% service charge applies to tables with 8 or more

A – Australian Seafood
I – Imported Seafood
M – Mixed (a combination of both)