

TAMAGO

semi-poached egg, kegani crab espuma, soy marinated salmon roe, shiso

TACO

crispy fried soft shell crab, house blend chilli spiced, dumpling taco shell

TUNA CAN

fresh blue fin tuna tartare, liquid fresh mozzarella cheese sphere, roasted natto beans

SCAMPI MILLE-FEUILLE

scampi ceviche, dehydrate kaffir lime, finger lime, scampi crisp wafer, kaffir lime aioli

DOBIN MUSHI

dashi broth, Alaskan king crab, barcod, shimeji, glass noodle, chrysanthemum leaves

KASSEN

the best market fresh sashimi selection of the day

KASUZUKE

sake solid marinated tooth fish grill, vanilla infused sake solid orange reduction

BLUE MOUNTAIN WAGYU

wagyu ramp cap marble score 9+, salt & pepper roasted, yuzu kosho & lime

EDOMAE NIGIRI

individually prepared five nigiri sushi, edomae traditions meeting the modern world

ICHIGO

Tasmanian pepper spiced strawberry cream short cake, freeze dried strawberry



RAITA NODA - Chef / Proprietor

10 course degustation - \$150.00 per person  
\* Above menu is a sample. Menu items will change seasonal availability