



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.

Available Monday – Thursday. Please note a 0.85% 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.



WINTER LUNCH TEISHOKU

Enjoy a traditional Japanese lunch set, with your choice of main course, including side dishes, choice of one beverage and dessert to finish.

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TEISHOKU

Beef, Chicken, or Salmon Yakimono, Teriyaki or Anticucho Sauce
Served with Miso Soup, Agedashi Tofu, Steamed Rice and Oshinko

DESSERT

Whiskey Cappuccino
With Coffee Brûlée & Vanilla Ice Cream

BEVERAGES

Sparkling

NV	La Gioiosa Prosecco Superiore	Veneto, Italy
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White

2022	Babich 'Black Label' Sauvignon Blanc	Marlborough, New Zealand
2022	Cape Mentelle 'Brooks' Chardonnay	Margaret River, Western Australia

Red

2022	Philip Shaw 'The Wire Walker' Pinot Noir	Orange, New South Wales
2020	Jim Barry 'The Atherley' Shiraz	Clare Valley, South Australia

Beer

Asahi	Japan
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Non-Alcoholic

Soft Drinks and Juices available