



24, 25 & 31 Dec

680 pp

Wine Pairing 380pp (5 Glasses)

(All to share)

STARTERS

Perrier-Jouët Grand Brut, Montagne de Reims, France

Edamame (v) — Steamed, sea salt

Wings — Okinawa sugar, chives, fresh chili

Spinach (v) — Chilled, sesame sauce, mustard seed

Wagyu — Beef tataki, shishito pepper, tozazu, chorizo oil, toasted rice

Tuna cracker — Tuna tartare, ikura, warm house-made rice cracker

Hamachi — Sliced yellowtail, yuzu-soy, pickled plum

*Jean Paul & Benoît Chablis Les Cuvées "Vaillons",
Chardonnay 2019 Burgundy, France*

SUSHI & TEMPURA

Nigiri — Salmon, chu-toro, shima-aji, sweet prawn

Sashimi — Akami, salmon, hamachi, scallop

Freshly shucked Scottish Rock oysters (+24 each)

Haku Shika Kimoto, Honjoso, Akita, Japan

MAIN COURSE

Brocolini tempura — Truffle Tentsuyu

Barramundi — Green pea jalapeño wasabi

USDA Prime Ribeye 200g — Grilled, oyster mushroom, Yuzu dipping sauce (+188 pp)

Woodstock Shiraz, 2018, McLaren vale, Australia

CHEF'S DESSERT SELECTION

Matcha lava — Roasted white chocolate, vanilla ice cream, soba cracker

Manzairoku Kaga Umeshu, Ishikawa, Japan



NO SERVICE CHARGE. ALL OUR TIPS GO TO OUR STAFF.





24, 25 & 31 Dec / 20:30 Onwards

980 pp

Wine Pairing 380pp (5 Glasses)

(All to share)

STARTERS

Perrier-Jouët Grand Brut, Montagne de Reims, France

Edamame (v) — Steamed, sea salt

Wings — Okinawa sugar, chives, fresh chilli

Tuna cracker — Tuna tartare, ikura, warm house-made rice cracker

Hamachi — Sliced yellowtail, yuzu-soy, pickled plum

*Jean Paul & Benoît Chablis 1er Cru "Vauillon",
Chardonnay 2019 Burgundy, France*

SUSHI & TEMPURA

Nigiri — Salmon, chu-toro, shima-aji, sweet prawn

Sashimi — Akami, salmon, hamachi, scallop

Freshly shucked Scottish Rock oysters (2pp)

Hoku Shika Kimoto, Hanjozo, Akita, Japan

MAIN COURSE

Honjo tempura selection — Tiger prawns, seasonal Japanese vegetables

Barramundi — Green pea, jalapeno, wasabi

Wagyu striploin — Australian BMS 7, yuzu dipping sauce

Mizuna salad (v) — Cherry tomatoes, chestnuts, avocado, tempura flakes,
miso lime dressing

Woodstock Shiraz, 2018, McLaren vale, Australia

CHEF'S DESSERT SELECTION

Warm chocolate truffles, matcha tartlets, vanilla ice cream,
sakura-raspberry coulis

Manzairaku Kaga Umeshu, Ishikawa, Japan