

Ume Menu

Fish & Seafood

\$230

Tataki Yellow-fin Tuna and Calamari

Seaweed salad and yuzu dressing

Sushi Nigiri

Tuna, salmon and hamachi

Tasmanian Salmon

Butter ponzu sauce

Maldivian Lobster, King Prawn and Hokkaido Scallop

Seasonal vegetables, wasabi teriyaki sauce, egg fried rice

Green Tea Crème Brûlée

Vanilla ice-cream

Tea or Coffee

Sommelier's Sake recommendation:

Naraman, Junmai Daiginjo

Naraman Junmai Daiginjo uses only Junmaishu and is made with rice polished to 50% of the original size of the grain. It has fruity and refreshing taste.

720 ml	\$490
300 ml	\$300

Kiku Menu

Meat Lover's Menu

\$210

Chicken Breast with Asian Greens

Onion sesame dressing

Wagyu Beef Gyoza

Yuzu truffle sauce

Castrium Lamb Cutlets

Sweet potato and wasabi pepper sauce

Wagyu Beef

Asparagus, shitake mushroom, truffle teriyaki sauce, garlic fried rice

Chocolate Bento Box

Green tea ice-cream

Tea or Coffee

Sommelier's Sake recommendation:

Yamadanishiki Tokubetsu Junmai Genshu

*With a fresh "right after fermentation" fragrance and dry character
this sake is best enjoyed well chilled.*

Polish grade 70%, ABV: 18% Rice Variety: Yamadanishiki

720 ml	\$190
150 ml	\$35

Sakura Menu

Tapasake Signature Menu

\$275

New Style Sashimi

Yellow fin tuna, tasmanian salmon and yellow tail

Hokkaido Scallop and Foie Gras

Vanilla infused den miso

Norwegian King Crab leg cooked in the shell

Shiso and chilli dressing

Japanese Saga Beef

Flambéed with champagne cognac teriyaki,
Asian mushrooms and vegetable fried rice

WOW Dessert Platter

Chocolate fingers, yuzu cheese cake, mochi ice-cream and fruits

Tea or Coffee

Sommelier's Sake recommendation:

Naraman, Junmaishu Murokabinhiire

*This can be translated as "pure rice sake", "Muroka" means "No Filtration"
and "Binhiire" means "Pasteurize in a glass bottle".*

720 ml	\$444
300 ml	\$188

Kai Menu

Vegetarian

\$160

Cucumber and Radish Sunomono

Non-oil rice vinaigrette dressing

Nasu Miso

Eggplant with miso sauce

Crispy Rice Onigiri

Crispy rice with Japanese hot miso pickle salsa

Grilled Tofu and Vegetables Tower

Teri-cucho sauce

Caramelized Banana

Passion fruit mango sorbet

Tea or Coffee

Sommelier's Sake recommendation:

Honjozo Yamadanishiki

*Luxurious body with a smooth finish, Yamadanishiki is refreshingly elegant,
with a rice polish grade of 70%.*

720 ml

\$110

Children's Teppanyaki Menu

(For 4 -11 years old)

\$95

Cucumber Maki

Yasai New Style

Tomato, cucumber and tofu new style

Reef Fish with Broccoli and Carrot

Served with fresh lemon

Beef and Chicken Skewers

Teriyaki sauce and egg fried rice

Chocolate Fingers

Vanilla ice-cream