

TOKU TOKU (3 COURSE) 59.00 / PERSON
(1 ENTRÉE, 1 MAIN & 1 DESSERT) (NO DESSERT OPTION 55.00)

ENTRÉE

FRESH SASHIMI (COLD) (GF) (DF)
FRESH SALMON, TUNA, WHITE FISH SASHIMI, TOBICO CAVIAR,
HERBED SALAD, YUZU MASCARPONE

OR

AGEDASHI TOFU (SOUP) (V) (DF)
LIGHT FRIED SOFT TOFU, KAKIAGE TEMPURA VEGETABLES,
MUSHROOMS, WAKAME, KONBU BROTH

OR

YASAI PANCAKE (V)
OVEN BAKED MIXED VEGETABLES PAN CAKE,
MIXED CONDIMENTS, YUZU MASCARPONE, PLUM MISO

OR

CAVIAR PASTA
ANGEL HAIR PASTA, MIXED TOBICO CAVIAR, MUSHROOMS,
CREAMY SAKE RICE WINE REDUCTION
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

OR

DEEP SEA PERCH (GF) (DF)
ROASTED DEEP SEA PERCH, SCALLOP, FRESH GREENS,
SPICY COCHUJAN, ORANGE MISO
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

OR

DUCK BREAST (GF) (DF)
ROASTED DUCK BREAST (MR-M), GRILLED SCALLOP,
LEEK PUREE, MADEIRA WINE REDUCTION

OR

VENISON (GF) (DF)
GRILLED VENISON BACK STRAP (MED), CHORIZO, BEANS,
YOGURT, BALSAMIC SOY

MAIN

KINOCO SANSAI PASTA (V)
ANGEL HAIR PASTA, SANSAI MOUNTAIN VEGETABLES,
MUSHROOMS, ONION, CREAMY RICE WINE SAUCE

OR

CAVIAR PASTA LARGE
ANGEL HAIR PASTA, MIXED TOBICO CAVIAR, MUSHROOMS,
CREAMY SAKE RICE WINE REDUCTION
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

OR

BARRAMUNDI (GF) (DF)
STEAMED BARRAMUNDI (SALTWATER), SQUID, MUSSEL,
KALE & QUINOA SALAD, PESTO, RICE WINE VINAIGRETTE
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

OR

CONFIT DUCK LEG (GF) (DF)
TWICE COOKED CONFIT DUCK LEG, TEMPURA ONION,
PICKLED VEGETABLE, CHICKEN JUS

OR

BEEF SIRLOIN (GF) (DF)
GRILLED BEEF SIRLOIN STEAK, MASH POTATO,
MIXED MUSHROOMS & CREAMY RICE WINE REDUCTION

DESSERT

BERRY SORBET (GF) (DF)
POPCORN, CRUSHED MIXED NUTS & BISCUIT

OR

CHEESE CAKE
MIXED FRUIT

OSUSUME (4 COURSE) 69.00 / PERSON
(2 ENTREES, 1 MAIN & 1 DESSERT) (NO DESSERT OPTION 65.00)

ENTRÉE 1

FRESH SASHIMI (COLD) (GF) (DF)
FRESH SALMON, TUNA, WHITE FISH SASHIMI, TOBICO CAVIAR,
HERBED SALAD, YUZU MASCARPONE

OR

AGEDASHI TOFU (SOUP) (V) (DF)
LIGHT FRIED SOFT TOFU, KAKIAGE TEMPURA VEGETABLES,
MUSHROOMS, WAKAME, KONBU BROTH

OR

DEEP SEA PERCH (GF) (DF)
ROASTED DEEP SEA PERCH, SCALLOP, FRESH GREENS,
SPICY COCHUJAN, ORANGE MISO
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

ENTRÉE 2

YASAI PANCAKE (V)
OVEN BAKED MIXED VEGETABLES PAN CAKE,
MIXED CONDIMENTS, YUZU MASCARPONE, PLUM MISO

OR

CAVIAR PASTA
ANGEL HAIR PASTA, MIXED TOBICO CAVIAR, MUSHROOMS,
CREAMY SAKE RICE WINE REDUCTION
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

OR

DUCK BREAST (GF) (DF)
ROASTED DUCK BREAST (MR-M), GRILLED SCALLOP,
LEEK PUREE, MADEIRA WINE REDUCTION

OR

VENISON (GF) (DF)
GRILLED VENISON BACK STRAP (MED), CHORIZO, BEANS,
YOGURT, BALSAMIC SOY

MAIN

KINOCO SANSAI PASTA (V)
ANGEL HAIR PASTA, SANSAI MOUNTAIN VEGETABLES,
MUSHROOMS, ONION, CREAMY RICE WINE SAUCE

OR

CAVIAR PASTA LARGE
ANGEL HAIR PASTA, MIXED TOBICO CAVIAR, MUSHROOMS,
CREAMY SAKE RICE WINE REDUCTION
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

OR

BARRAMUNDI (GF) (DF)
STEAMED BARRAMUNDI (SALTWATER), SQUID, MUSSEL,
KALE & QUINOA SALAD, PESTO, RICE WINE VINAIGRETTE
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

OR

CONFIT DUCK LEG (GF) (DF)
TWICE COOKED CONFIT DUCK LEG, TEMPURA ONION,
PICKLED VEGETABLE, CHICKEN JUS

OR

BEEF SIRLOIN (GF) (DF)
GRILLED BEEF SIRLOIN STEAK, MASH POTATO,
MIXED MUSHROOMS & CREAMY RICE WINE REDUCTION

DESSERT

BERRY SORBET (GF) (DF)
POPCORN, CRUSHED MIXED NUTS & BISCUIT

OR

CHEESE CAKE
MIXED FRUIT

YOKUBARI (5 COURSE) 79.00 / PERSON
(PRE-SELECTED 5 COURSE TASTING) (NO DESSERT OPTION 75.00)

ENTRÉE 1

FRESH SASHIMI (COLD) (GF) (DF)
*FRESH SALMON, TUNA, WHITE FISH SASHIMI, TOBICO CAVIAR,
HERBED SALAD, YUZU MASCARPONE*

OR

AGEDASHI TOFU (SOUP) (V) (DF)
*LIGHT FRIED SOFT TOFU, KAKIAGE TEMPURA VEGETABLES,
MUSHROOMS, WAKAME, KONBU BROTH*

ENTRÉE 2

CAVIAR PASTA
*ANGEL HAIR PASTA, MIXED TOBICO CAVIAR, MUSHROOMS,
CREAMY SAKE RICE WINE REDUCTION
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)*

OR

DEEP SEA PERCH (GF) (DF)
*ROASTED DEEP SEA PERCH, SCALLOP, FRESH GREENS,
SPICY COCHUJAN, ORANGE MISO
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)*

ENTRÉE 3

DUCK BREAST (GF) (DF)
*ROASTED DUCK BREAST (MR-M), GRILLED SCALLOP,
LEEK PUREE, MADEIRA WINE REDUCTION*

OR

VENISON (GF) (DF)
*GRILLED VENISON BACK STRAP (MED), CHORIZO, BEANS,
YOGURT, BALSAMIC SOY*

MAIN

BARRAMUNDI (GF) (DF)
*STEAMED BARRAMUNDI (SALTWATER), KALE & QUINOA SALAD,
PESTO, RICE WINE VINAIGRETTE
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)*

OR

BEEF SIRLOIN (GF) (DF)
*GRILLED BEEF SIRLOIN STEAK, MASH POTATO,
MIXED MUSHROOMS & CREAMY RICE WINE REDUCTION*

DESSERT

BERRY SORBET (GF) (DF)
POPCORN, CRUSHED MIXED NUTS & BISCUIT

OR
CHEESE CAKE
MIXED FRUIT

SIDES

MISO SOUP W/ MUSHROOMS 3.00

STEAMED RICE 3.00

GREEN SALAD W/ SESAME DRESSING 10.00

SOFT SHELL CRAB W/ WASABI CAVIAR CREAM 6.50EA

DRINKS

BOTTLED WATER (1LT) STILL / SPARKLING 6.50

SOFT DRINKS 4.00
PEPSI / LEMONADE / LEMON, LIME & BITTER

ORANGE JUICE 4.50

TEA 4.00
*JAPANESE GREEN TEA / ENGLISH BREAKFAST /
PEPPERMINT / EARL GRAY / ROOIBOS*

Please mention any dietary requirements
when you order.

(v) = vegetarian

(GF) = gluten free or option available

(DF) = dairy free or option available



PRICES INCLUSIVE G.S.T (NO SEPARATE BILLS)
BYO (ALCOHOLS ONLY) \$3.50 PER PERSON
(CAKE \$5.00 / CAKE + \$1.00 PER PERSON)
EFTPOS, VISA, MASTERCARD, AMEX ACCEPTED
DISHERS MAY VARY ACCORDING TO THE AVAILABLE PRODUCE
PRICES AND SEASONAL AVAILABILITY ARE SUBJECT TO CHANGE