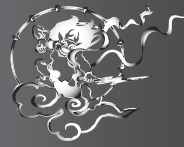


## OMAKASE DEGUSTATION - 10 COURSES



*Raita Noda*  
CHEF'S KITCHEN

### OYSTER

natural sydney rock, yamazaki infused champagne vinegar floss, chilli pearl

### TACO

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

### OCTOPUS

hoji tea blanched, finely sliced, sizzling extra virgin olive oil, freeze dried soy sauce

### SEAFOOD & INVISIBLE TOMATO

Japanese hairy crab, flame seared scallop, olive drops, sea grapes

### DOBIN MUSHI

dashi broth, crystal bay prawn, imperador fillet, eryngi, shimeji, ginko nuts, chrysanthemum leaves

### KASSEN

the best market fresh sashimi selection of the day

### AGEDASHI TOMATO

slow roasted vine ripened tomato wrapped with kazoo, ginger scented agedashi sauce

### BLUE MOUNTAIN WAGYU

wagyu ramp cap marble score 9+, salt & pepper roasted, fresh wasabi & lime

### EDOMAE NIGIRI

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

### MIZUGASHI

tasmanian pepper spiced blue berry mascarpone mouse, pickled beets, umeboshi candy floss



RAITA NODA - Chef / Proprietor

*\$150.00 per person*

\* Above menu is a sample. Menu items will change seasonal availability.