

“Omotenashi” Signature Degustation

“Yokoso ようこそ”

Chef's selection of 'Zensai' appetizers

Negima Chawanmushi, Grilled Spring onion, Free range chicken, Olliff farm pasture eggs
South Island Whitebait Tempura, Green Tea salt
Hokkaido Scallop, Crayfish Gratin, Pekepeke mushroom, asparagus, Moromi-miso

“Tsukuri 造り”

Signature Sashimi Platter of market seafood

25+ different varieties, subjected to availability
House blend Fresh wasabi, 'Gari', 5 Varieties of sauces

“Yakimono 焼物”

A5 Kagoshima Kuroge WAGYU Steak

Agria potato Tofu, Garlic Manuka honey teriyaki sauce
Rice on request

-Complement Soup 椀-

South Island crayfish miso soup

'Ichiban dashi' cocoro's house made stock, organic miso

“Betsubara べつばら”

'Yame Matcha' pudding, Matcha Ice cream

Tatsumi strawberry, coconut Anko

“Hitokuchi 一口”

Nabeshima sake Chocolate Ganache

Valrhona Chocolate, Marlborough Sea salt flake

\$360

Premium Beverage Pairing \$150