

1.5 % surcharge on all credit cards  
10% Surcharge on Sunday and Public Holidays and groups of 8 or more

# LUNCH À LA CARTE MENU

## STARTERS

|                                                |        |
|------------------------------------------------|--------|
| Gobo Chips/ Shichimi Mayo (V)                  | 10     |
| Spiced Edamame (V)                             | 10     |
| Takoyaki Churros/ Octopus/ Bonito/ Ginger Mayo | 2pc 10 |

## RAW BAR

|                                                                  |                           |
|------------------------------------------------------------------|---------------------------|
| Appellation Rock Oysters/ Blood Orange/ Dill Oil (order from 2p) | 7 ea                      |
| Assorted Sashimi                                                 | 8 pc 30 12 pc 42 20 pc 75 |
| Tuna Carpaccio/ Caramelised Apple Soy/ Garlic Chive Oil          | 28                        |
| Wagyu Beef Tartare/ Black Garlic/ Egg Jam/ Chives                | 32                        |

## SMALL PLATES TO SHARE

|                                                                        |    |
|------------------------------------------------------------------------|----|
| Smoked Mackerel/ Potato Salad/ Shokupan                                | 22 |
| Wagyu Menchi Katsu/ Cheese/ Cabbage/ Red Wine Tonkatsu                 | 30 |
| Kuro Fried Chicken / Ume/ Micro Coriander                              | 18 |
| Wagyu Katsu Sando/ Black Truffle Emulsion 4pc<br>add fresh truffle +13 | 60 |

## MAINS & SIDES

|                                                           |                  |
|-----------------------------------------------------------|------------------|
| Confit Salmon/ Eggplant/ Curry Oil                        | 48               |
| Infinite Wagyu Rump Cap Steak                             | 120g 60 240g/110 |
| Infinite Wagyu Sirloin/ Sansho Pepper                     | 200g 300g/195    |
| Caramelised Cauliflower/ Ginger Shallot/ Dashi Sour Cream | 16               |
| Cabbage Salad/ Wakame/ Bonito                             | 14               |

## RICE

### Bara Chirashi

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| Seasonal Cuts of Sashimi on sushi rice served with house made<br>dashi soy sauce, ginger and wasabi | 42 |
|-----------------------------------------------------------------------------------------------------|----|

## DESSERTS

|                                            |    |
|--------------------------------------------|----|
| Hojicha Ice Cream/ Cacao Crumble/ Hazelnut | 14 |
| Matcha Mochi Daifuku                       | 12 |