

# SET LUNCH MENU

## WELCOME

### GAZPACHO DASHI SHOT

## TO START - Choose one

### TRIO

Smoked Sardine, Argentinian Prawn Tartare  
Cod Fritters 🌿

### CURED MISO HOKKAIDO SCALLOPS

Yuzu Sauce

### FRESH BURRATA

Caramelised Japanese Pumpkin 🌿🍠

### CONFIT & GRILLED ARTICHOKE

Silky Potato Cream, Egg Yolk 🌿

### TERIYAKI CHARGRILLED PORK BELLY

Piquillo Peppers, Miso Sauce

## TO FILL - Choose one

### CHARCOAL GRILLED HAMACHI COLLAR

Peanut Romesco Sauce 🍠

### SQUID INK PASTA

Prawns, Ikura, Uni White Sauce

### JAPANESE EGGPLANT

Miso Glaze & Goat Cheese Yogurt 🌿

### CHARGRILLED IBERICO PORK RIBS

With Japanese Cabbage

### SPICED GRILLED CHICKEN THIGH

Broccolini

### AUSTRALIAN WAGYU RIBEYE 350gr (+36)

Charcoal Grilled White Corn & Piquillo Pepper

## TO END

### DESSERT OF THE DAY

Coffee or Tea

**\$48++ per pax**

## WINES \$48++/BTL

### RED

2020 Hacienda Albae  
La Mancha, Carbernet Sauvignon

### WHITE

2023 Tres Olmos  
Rueda, Sauvignon Blanc