

5-COURSE LUNCH MENU

260pp

STARTER

BABY GEM^{V, VG, GF}
basil miso, pistachio

WAGYU GYOZA
kabocha puree, sweet soy



RAW

SALMON SEVICHE
tamarind ponzu, sesame, seaweed, macadamia

YELLOWTAIL TIRADITO
jalapeno, lemongrass



MAIN

SALMON ROBATA WITH BROCCOLINI
honey panca bbq

BEEF ANTICUCHO WITH TRUFFLE RICE
aji panca



SUSHI

EBI ARARE
crispy rice, lobster, avocado, sesame aioli, pineapple soy reduction

UMI SAKE
salmon, green mango, roasted garlic mayo, chimichurri quinoa crumble



DESSERT

SATA ANDAGI^V
japanese doughnuts, salted caramel, red fruit coulis, citron ice cream

IT'S A DATE^V
date compote, cream cheese crèmeux, olive oil sponge cake, chai tea ice cream