

# KAISEKI tasting set 80pp



## Prologue

Paspaley pearl meat 'Zunda-ae'. Blanched Paspaley pearl meat, served with Edamame paste, Hoppo-dashi jelly and NZ White bait caviar. Edible flowers on top.

## Sakizuke

## From the Oceans

Seared Bass grouper sashimi Kadocho Ponzu dressing. Lightly seared NZ Bass grouper s/w colorfully rare seaweeds, red radish, baby cucumber pour Kadocho Ponze dressing into the glass.

## Mukozuke

## Getting Excited

A5 Kagoshima Wagyu tenderloin cured in Saikyo miso and grilled.

or

Glacier 51 toothfish cured in Saikyo miso grilled, celeriac puree.

## Dai no mono

## Satisfied

Japanese style sandwich, using SHOKUPAN (Japanese bread from AKIPAN at Ultimo), made with bread crumbed deep-fried Australian full-blood Wagyu tenderloin, coated in sweet Tonkatsu-sauce and shredded cabbage.

## Oshokuji

## Thank you for Today

Shin-cha sorbet. The sherbet made from powdered tea from the first harvest of 2023 has a refreshing finish with a rich tea aroma.

## Dessert

Additional Sushi order sheet (price only for KAISEKI tasting set)

Price for all ONE piece

### Standard selection

	Price per piece	Order
Octopus	\$4.50	
Ocean trout	\$4.50	
Coral Trout	\$6.50	
Tuna	\$4.00	
Alfonsino	\$6.00	
Cuttlefish	\$6.00	
Cuttlefish legs	\$3.50	
Negi-toro maki	\$6.50	
Seared Swordfish with garlic butter	\$5.50	
Sea mullet	\$6.50	
Blue cod	\$6.50	
Salmon roe (cup serve)	\$6.00	
NZ Redfish	\$6.50	
Hokkaido scallop	\$6.50	

### Premium selection

King George Whiting	\$8.00	
Bass grouper	\$8.00	
Scampi	\$10.00	
Tasmania Sea urchin	\$12.00	
Scampi with French foie gras	\$12.00	
Cuttlefish & Caviar	\$15.00	
Shimant UNAGI (grilled)	\$15.00	
Salmon roe with truffle	\$15.00	
Hokkaido Sea urchin	\$30.00	
Michelle Roll	\$40.00	
(Otoro, Tasmania sea urchin, Salmon roe, Caviar Hand roll)		

