

# 5-COURSE LUNCH MENU

260pp

## STARTER

BABY GEM<sup>V, VG, GF</sup>  
basil miso, pistachio  
or  
WAGYU GYOZA  
kabocha puree, sweet soy



## RAW

SALMON SEVICHE  
tamarind ponzu, sesame, seaweed, macadamia  
or  
YELLOWTAIL TIRADITO  
jalapeno, lemongrass



## MAIN

SALMON ROBATA WITH BROCCOLINI  
honey panca bbq  
or  
BEEF ANTICUCHO WITH TRUFFLE RICE  
aji panca



## SUSHI

EBI ARARE  
crispy rice, lobster, avocado, sesame aioli, pineapple soy reduction  
or  
UMI SAKE  
salmon, green mango, roasted garlic mayo, chimichurri quinoa crumble



## DESSERT

SATA ANDAGI<sup>V</sup>  
japanese doughnuts, salted caramel, red fruit coulis, citron ice cream  
or  
IT'S A DATE<sup>V</sup>  
date compote, cream cheese crèmeux, olive oil sponge cake, chai tea ice cream