

KAISEKI TASTING

Sakizuke (Entrée)

Chef's Choice Entrée

Please ask wait staff for today's selection

Mukouzuke (Sashimi)

Mt. Cook Alpine Salmon (Canterbury, NZ)
Southern Bluefin Tuna (Southern Pacific Ocean, Fiji)
Today's Line Caught Fish (Leigh, NZ)
Pacific Oyster (Coromandel, NZ)
Red Prawn (Saint Cruz, Argentina)

Served with fresh wasabi and daikon salad

Agemono (Deep-fry)

Prawn Tempura and Seasonal Vegetable Tempura

Served with dipping sauce

Yakimono (Grill)

Teriyaki NZ Prime Beef

With sautéed seasonal vegetables, poached egg, and teriyaki sauce

Served with steamed rice and miso soup

Kanmi (Sweet)

Chef's Choice Trio of Desserts

\$105

Menu subject to change based on seasonal availability.

Bespoke and custom menu creation available.

Dishes may contain gluten, nuts, or dairy. Vegetarian and vegan options available on request.

Please inform a team member of any special dietary requirements.

Price is per person.