

# the menu

CHEF  
Carlos

## Omakase 16 Courses

Aperol Spritz

- 1 Sunomono: traditional Japanese pickled cucumbers (V,GF)
- 2 Missouri: Traditional soup made of dashi stock, miso paste and tofu.

TOJI SAKE JUNMAI GINJO

- 3 Shitake and Shimeji on truffle butter and soy reduction
- 4 Seared Tasmanian scallop, pickled shiitake and orange reduction  
Ocean Martini, karkala infused vodka, dry vermouth
- 5 Salmon sashimi served on citrus ponzu dressing and ginger zest
- 6 Marinated Octopus tentacles sashimi, ginger crystals  
Knickerbocker, white rum, raspberry syrup, orange bitters, fresh lime juice, seasonal berries & lime slice
- 7 Roasted shiitake, avo cream, Crispy shallots, chives
- 8 Tiger prawn green nigiri, mango chilli reduction, micro coriander  
Smoky Mojito, Mezcal, Fresh lime juice, Sugar, Mint, Soda Water
- 9 Salmon Nigiri: Torched salmon glazed with soy sauce reduction and honey

- 10 Tuna Nigiri: a fresh piece of tuna marinated on ponzu and zest

ONIGOROSHI JUNMAI SAKE

- 11 Torched glazed Kingfish Nigiri and black caviar
- 12 Salmon Skin Nigiri with wakame  
Rhubarb Gin, lemon tonic, green chilli
- 13 Grilled Eil Nigiri rolled on crispy nori
- 14 "Leche de Tigre" ceviche: white fish marinated in coconut milk, red chilli and lime.

CHOYA YUME WINE

- 15 Matcha cake sushi rolls, white chocolate
- 16 Mizu manju: made from kuzu starch is a watering dessert,

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences