

omakase menu

CHEF
Sean

Sake & Saketini

Rice Cracker, Kombu Soy Foam

Spencer Gulf King Fish Sashimi, Freeze Dried Lychee

Rye Whiskey Dark Chocolate Old Fashioned

Wagyu Tartare, Black Garlic, Brioche

Aka Miso Soup, Clams

Roku Gimlet

Japanese Gyoza of Pork & Prawn

Huon Tasmanian Salmon Sushi, Tomato Salsa

Tuna sushi, Vanilla Foie Gra, Gold

Roku Martini

Hokkaido Scallop Sushi, Creamy Spicy Roe

Sweet Shrimp Sushi, Finger Lime Caviar

Tamago, Baked Japanese Omelette

Japanese style Whisky Highball

Futari Wagyu Steak, Wasabi Jus, Peri-Peri

Roast Cauliflower, Miso Cream, Macadamia V

Mushroom Pot Rice, Parmesan

Amazake Granita, Sesame Seed

Mini Charlie Chaplains

Signature Miso Burnt Cheesecake

Chocolate caramel flip

Petit Four

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



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