



FOOD & BEVERAGE MENU

## STARTERS

JAPANESE VEGETABLE CRISPS (V) (VG) (GF) <i>red shiso salt, lotus root, assorted japanese root vegetables</i>	6
HOUSE MADE FLAVOURED POPCORN <i>miso butter (GF)</i>	5
<i>salted miso caramel (GF)</i>	5
EDAMAME (VG) <i>soy, sesame</i>	8
CRISPY OLIVES (V) (GF) <i>feta, lemon, aioli</i>	12
GYOZA <i>wagyu beef</i>	20
<i>prawn &amp; ginger</i>	18
<i>vegetarian (VG)</i>	16

## SUSHI & OYSTER BAR

FRESHLY SHUCKED OYSTER (GF) <i>natural oyster</i>	7
<i>aperol spritz oyster</i>	
<i>charred miso butter oyster</i>	
½ DOZEN FRESHLY SHUCKED OYSTERS (GF) <i>natural oyster</i>	38
<i>aperol spritz oyster</i>	
<i>charred miso butter oyster</i>	
HOKKAIDO SCALLOPS (2 Pieces) <i>sushi rice, miso butter, chives</i>	22
WHITEFISH CARPACCIO <i>white fish, ruby ponzu, citrus, finger lime, shiso</i>	24
SUSHI OF THE NIGHT <i>season's best selection of dragon roll, charred salmon or tempura</i>	28

## GRAZING

GRAZING BOARD <i>seasonal selection of cheeses, olives, fruit, bread, house lavosh, whipped feta, pickled melon</i>	
<i>Regular</i>	42
<i>Large</i>	58
<i>+Wagyu Brescaola</i>	18
CAVIAR & ACCOMPANIMENTS <i>blinis, crème fraîche, smoked caviar, chives</i>	85

## SMALL PLATES

ARANCINI BURRATA (GF) <i>burrata, parmesan, yukari</i>	18
HALLOUMI CROQUETTES (V) (GF) <i>halloumi, red truffle honey</i>	18
CHICKEN KARAAGE <i>yuzu mayonnaise, honey sesame glaze</i>	20
CAULIFLOWER KARAAGE (V)(VG) <i>togarashi, maple caramel mayonnaise</i>	18
WAGYU SANDO <i>shokupan, wagyu katsu, onion jam, truffle kewpie, chives</i>	28
TOKYO FRIES (GF) <i>black truffle, parmesan, chives, truffle kewpie</i>	18
PRAWN TOAST <i>shokupan, prawn, chives, sushi ginger emulsion, finger lime</i>	24
DUCK TOAST <i>shokupan, duck, quince parfait, mandarin, micro herbs</i>	24
ROCK SHRIMP TEMPURA <i>tempura prawn, sriracha mayo, ponzu, chives</i>	34
NASU DENGAKU BAO (VG) <i>sweet miso eggplant, sesame crisp, kewpie</i>	24

## LARGE PLATES

WAGYU OF THE NIGHT <i>yakitori tare, red shiso salt, burnt lemon</i>	55
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## DESSERT

YUZU BRÛLÉE <i>yuzu brûlée, citrus</i>	18
CHOCOLATE CHERRY MOUSSE (V) (VG) (GF) <i>chocolate, avocado, cherry, coconut</i>	18
NUTELLA CHURROS <i>churro bites, nutella, ice cream, whipped cream, peanut</i>	18

### OMAKASE

“I LEAVE IT UP TO YOU”

Hand the reins to our chefs as they craft a unique and unforgettable dining experience.

59 Per Person -  
All Must Participate (Min 2 Guests)

(V) - VEGETARIAN  
(VG) - VEGAN  
(GF) - GLUTEN FREE

PLEASE INFORM OUR STAFF IF  
YOU HAVE CELIAC DISEASE.

VIVA