



## Chef's Experience Menu

*Sake pairing 95pp | Wine pairing 120pp*

**Sweetcorn custard, katsuoboshi, shokupan & oscietra caviar**  
**South Australian scallops, yuzu & pistachio**  
**Kimchi and daikon tartlet, smoked yoghurt & dill**

 *Lagoon Sake Margherita, Niigata*

*2021 Robert Weill Riesling, Rheingau Germany*

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**Red snapper, jamon & shiso soy**

 *Niizawa Hakurakusei Junmai Ginjo, Miyagi*

*2021 Txomin Etxaniz Hondarrabi Zuri, Basque Spain*

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**Smoked eel chawanmushi, brown butter & chive**

 *Niizawa Hakurakusei Junmai Ginjo, Miyagi*

*2020 Domaine Amelie & Charles Sparr Pinot Blanc, Alsace France*

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**Glacier 51 toothfish, pine mushroom & coconut**

 *Kokuryu Jungin Junmai Ginjo, Fukui*

*2021 Arnaud Baillet Bourgogne Chardonnay, Burgundy France*

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**Rangers Valley 7+ sirloin, intercostal, black garlic & shiso**

 *Kazuma Chikuha Gibier, Ishikawa*

*2022 Torbreck 'The Struie' Shiraz, Barossa Valley South Australia*

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**Mark Foletta gamay verjus granita, jasmine milk tea & roasted grapes**

 *Umenoyado Yuzushu, Nara*

*2020 Petit Guiraud Sauternes, Bordeaux France*