

彩秋 SAISHŪ  
TUE - THU | 11 COURSES | 195PP

SAKISUKE  
Spanner Crab | Kani Dashi | Shiso

JIZAKANA  
Bonito | Myoga | Torikawa

JIBIE  
Quail | Renkon | Kuri

WAGYU  
Tasmanian Wagyu | Sansho | Kinoko

SUSHI  
Chef's Selection of Six Sushi

KANMI  
Gyuhi | Pumpkin | Kinome

秋穂 AKIHO  
FRI - SAT | 14 COURSES | 285PP

SAKISUKE  
Snow Crab | Kani Dashi | Shiso

JIZAKANA  
Bonito | Myoga | Torikawa

YAKIMONO  
Imperador | Lotus Seed | Yuzu

JIBIE  
Quail | Renkon | Kuri

WAGYU  
Omi Wagyu | Sansho | Kinoko

SUSHI  
Chef's Selection of Seven Sushi

SOUP  
Prawn & Abalone Dumpling

KANMI  
Wagashi | Wakocha

## A LA CARTE

### FRESHLY SHUCKED OYSTERS

Natural 48  
Half Dozen GF DF

Salmon Roe and Ponzu Dressing 62  
Half Dozen GF DF

### SMALL PLATES

Truffle Edamame 11  
Steamed Soybeans with Truffle Oil GF DF V

Spanner Crab 32  
Shiso Seed Dressing GF DF

Bonito 24  
Crispy Chicken Skin, Myoga Ginger GF DF

Sashimi Salad 35  
Local Fish, Crispy Leek, Fresh Leaves,  
Citrus Dressing GF DF

Grilled Mushroom Salad 22  
Assorted Mushrooms, Garlic-Soy Butter,  
Crispy Leek, Fresh Leaves GF V

Swordfish Katsu 42  
Panko-crumbed Mooloolaba Swordfish,  
Seasoned Sake Reduction, Herbs

### CHEF SASHIMI SELECTION

Small 43  
3 varieties, 7 pieces GF DF

Regular 89  
5 varieties, 11 pieces GF DF

### SUSHI CATCH OF THE DAY GF DF

Shiromi [White Fish] 10

Akami [Lean Tuna] 11

Paradise Prawn 12

Unagi [Freshwater Eel] 25

Hotate [Scallop] 18

Otoro [Premium Fatty Tuna] 35

Yasai Maki [Vegetable Roll 4pcs] V 18

Toro Taku Maki Roll [4pcs] \$65

Signature Unagi Temaki Set 120  
Charcoal-Grilled Aichi Eel, Sushi Rice,  
Seaweed, Sansho Pepper, Eel Sauce [8 pcs]  
Please allow 40 minutes preparation time

### CHARCOAL-GRILLED WAGYU

Tasmanian Robbins Island Wagyu Striploin  
100g 75

Japanese Yamagata Wagyu Striploin 100g 152

Half & Half - Robbins Island Wagyu 50g &  
Yamagata Wagyu 50g 98

### LARGE PLATES

Crispy Quail 45  
Chestnut, Taro, Sansho Pepper, Truffle GF DF

Nasu Dengaku 32  
Eggplant, Nagoya Miso Glaze GF DF V

Wagyu Donabe 89  
Yamagata Wagyu, Soy Garlic-Marinated Egg, Akita  
Komachi Rice GF DF

Hoba-Grilled Toothfish 89  
Saikyo Miso, Grilled Hoba Leaf GF DF

### SIDES

Steamed Koshihikari Rice 6  
GF DF V

Kohlrabi Kinpira 16  
GF DF V

Chargrilled Broccolini 16  
Tofu Yogurt GF DF V

Miso & Clam Soup 12  
Vegetarian option available

### DESSERT

House-Made Kokuto Donuts 25  
Sake Ice Cream, Black Sugar

DIY Monaka 25  
Crispy Monaka Shell, Azuki , Uji Matcha  
Ice-cream GF DF

