

## At Home Dining

### SUSHI

#### **Nigiri Box (for one: 12 pc) 125 | (for two: 24 pc) 250**

Nigiri made with the freshest local and Japanese seafood available daily including otoro, akami, prawn, ikura, sea eel, abalone, scallop, calamari and scampi (subject to availability). 24 hours pre-order required.

#### **Chirashizushi (for one) 65 | (for two to three) 150**

Otoro, engawa, prawn, ikura, tuna, trout, white fish, Hokkaido scallops, nori, kinshi tamago, cucumber, shiitake, shiso leaf and bamboo shoot

#### **Ebi yakinasu bozushi (8 pieces) 36**

Prawn, prawn powder, grilled eggplant and foie gras with dashi jelly

#### **Futomaki (8 pieces) 28**

A large sushi roll filled with tamago, prawn, anago, cucumber, spinach, shiitake and kanpyo

#### **Hakozushi (8 pieces) 30**

Traditional, box-pressed sushi with seared anago (eel)

### DISHES

#### **Obanzai 80**

A selection of small dishes including whole baby abalone with wakame and funori butter, fried satoimo dumpling, Mayura signature 9+ wagyu sirloin, seasonal vegetables with shiitake walnut miso, marinated yakisaba (mackerel), wagyu hamburg steak with truffle teriyaki sauce and quail karaage. 24 hours pre-order required.

#### **A5 Kagoshima Wagyu Takenoko Gohan 85**

Masshigura rice steamed with dashi-simmered bamboo shoot and aburaage, topped with A5 Kagoshima wagyu striploin, bamboo charcoal truffle salt, bamboo shoots, ikura, fresh peas and broad beans

#### **Hitsumabushi 75\***

A type of ochazuke with eel, where a dashi broth is poured over the rice. Our hitsumabushi is designed to be eaten two ways - as an unagi don and as a dashichazuke (ochazuke). With eel from Miyazaki, rice, kinshi tamago, sansho pepper, eel sauce, dashi and condiments

#### **Sugiitaiyaki [GF] 42**

Marinated black cod grilled in fragrant Japanese cedar wood. Served with daikon, pickles and broccolini

### TO SHARE

#### **Kushiyaki set (16 skewers) 160\***

#### **+ Casus bamboo grill 20**

16 skewers in 8 flavours (two of each) to grill at home. Includes wagyu from Japan and Australia. Bamboo charcoal grill optional

Shio (salt) kushiyaki - chicken thigh with leek | chicken hearts | Mayura wagyu rump cap | Robbins Island wagyu tongue

Tare (sauce) kushiyaki - chicken oyster | tsukune | Mayura wagyu cheek | asparagus wrapped with A5 Kagoshima wagyu

Condiments: shichimi | tare | spring onion salt | yuzu kosho

#### **Japanese A5 Wagyu sukiyaki (for two) [GF] 180\***

#### **+ add 100g of Japanese A5 Wagyu 50**

A traditional dish of thinly sliced beef simmered in sukiyaki sauce. With Japanese A5 Wagyu from Kagoshima, onsen tamago, chrysanthemum greens, grilled onions, shirataki noodles, leek and sukiyaki sauce. Served with fragrant Japanese rice from Aomori

#### **Seafood shabu shabu (for two) [GF] 180\***

#### **+ add 100g of Japanese A5 Wagyu 50**

A luxurious shabu shabu with Hokkaido king crab, Hokkaido scallops, abalone, scampi, prawns, sashimi-grade fish, fresh vegetables, tofu, shabu shabu soup and sudachi ponzu

### SIDES

#### **Lobster saikyo miso soup (1 serve) 22**

Saikyo miso soup with lobster, carrot, daikon and greens

#### **Kagoshima wagyu croquette (1 piece) 15**

Croquette of mashed potato and minced A5 wagyu from Kagoshima with tonkatsu sauce

### DESSERTS

#### **Matcha white chocolate gateaux (1 slice) 15**

Soft matcha and white chocolate cake with whipped sweetened cream

#### **Chestnut cheesecake with truffle honey (whole cake) 60**

Baked chestnut cheesecake with fresh truffle-infused Beechworth honey. Sold as a whole cake (6 - 8 slices) for pre-order with 24 hours notice. Limited quantities available