

These menus have been designed for sharing and will be served to the centre of the table throughout your meal in 'waves'.

You can also supplement each wave with additional dishes from the list at the back of this menu, your server will be more than happy to help you with your selection.

A discretionary 10% service charge will be added to your bill for parties of 6 or more.

Our dishes may contain nuts or nut traces. Please let your server know if you have any allergies or dietary requirements.

TASTE MENU 01
30 PER PERSON
2 MINIMUM
AVAILABLE EVERY DAY UNTIL 5PM

Wave 01 - Sushi & Tempura Selection

Squid tempura with sriracha mayonnaise

Steamed edamame beans tossed in
soy and sesame oil

Peking duck with hoisin, cucumber
& spring onion California roll

Asparagus, pressed watermelon,
mango & red pepper California roll

Wave 02 - Signature Selection

Chicken breast with sesame miso
and spiced panko leg

Grilled sea bass fillet with mango,
chilli, coriander and pomegranate

Bok choy with oyster sauce

Sweet potato & rosemary mash

Wave 03 - Sweet Selection

Kaffir lime crème brûlée
with pineapple sorbet

Chocolate dome with peanut,
honeycomb and salted caramel

TASTE MENU 02 - VEGETARIAN
27.5 PER PERSON
2 MINIMUM
AVAILABLE EVERY DAY UNTIL 5PM

Wave 01 - Sushi & Tempura Selection

Vegetable tempura with tentsuyu
dipping sauce

Steamed edamame beans tossed in
soy and sesame oil

Asparagus, pressed watermelon,
mango & red pepper California rolls

Wave 02 - Signature Selection

Inari tofu with coconut wild rice,
Asian greens and chilli & soy dressing

Orange, rocket & watercress salad

Tenderstem broccoli with peanuts
and chilli

Sweet potato & rosemary mash

Wave 03 - Sweet Selection

Saffron poached pear, basil, strawberry
and soya vanilla ice cream

TASTE MENU 03
47.5 PER PERSON
2 MINIMUM

Wave 01 - Sushi Selection

Loch Duart salmon nigiri

Yellowfin tuna nigiri

Peking duck with hoisin, cucumber
& spring onion California roll

Asparagus, pressed watermelon,
mango & red pepper California roll

Wave 02 - Robata Selection

Garlic spiced prawns with mango and lime salt

Yakitori chicken skewer

Korean BBQ beef fillet skewer with Thai basil

Steamed edamame with soy and sesame oil

Wave 03 - Signature Selection

Chicken breast with sesame miso
and spiced panko leg

Grilled sea bass fillet with mango, chilli,
coriander and pomegranate

Tenderstem broccoli with XO sauce

Sweet potato & rosemary mash

Wave 04 - Signature Selection

Strawberry & lychee cheesecake
with strawberry popcorn

Kaffir lime crème brûlée with pineapple sorbet

Chocolate dome with peanut, honeycomb
and salted caramel

TASTE MENU 04 - VEGETARIAN
42.5 PER PERSON
2 MINIMUM

Wave 01 - Sushi Selection

Vegetable nigiri

Asparagus, pressed watermelon,
mango & red pepper California roll

Wave 02 - Tempura and Robata Selection

Japanese curried korokke

Vegetable tempura

Asparagus and spring onion with
sweet sesame glaze

Steamed edamame with soy and sesame oil

Wave 03 - Signature Selection

Inari tofu with coconut wild rice,
Asian greens and chilli & soy dressing

Orange, rocket & watercress salad

Tenderstem broccoli with peanuts and chilli

Sweet potato & rosemary mash

Wave 04 - Signature Selection

Saffron poached pear, basil, strawberry
and soya vanilla ice cream

ADDITIONAL TASTES OF
AUSTRALASIA TO AUGMENT
YOUR DINING EXPERIENCE

- minimum 2 people, price per person

Add any of these premium signature dishes
to your chosen menu:

Wave 01 – Sushi Selection

Sashimi mixed selection | 11.5

Sushi & sashimi mixed selection | 14

Wave 02 – Tempura and Robata Selection

Mongolian lamb cutlet | 5

Wave 03 – Signature Selection

Black cod roasted in hoba leaf | 14.5

Pot roasted lobster with kaffir lime | 20

Australian Wagyu | 24.5

Wave 04 – Sweet Selection

Bento box sharing selection | 8

Chocolate & peanut dome, coconut friande,
pistachio & passion fruit macarons,
lychee & strawberry cheesecake,
kaffir lime crème brûlée