テイスティングコース

TASTING COURSES

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SONO TASTING COURSE

A six course meal served individually to each guest

$130 per person
$205 per person with wine matching

Appetiser Platter
Fresh oyster with lime sauce and salmon roe M

Sautéed Hokkaido scallops with a sweet and creamy miso mayonnaise sauce I

Seared Wagyu with sesame sauce

Entrée Courses
Tuna and sashimi and salmon carpaccio with passionfruit jelly and soy sesame dressing M

Fresh crab meat croquette and soft shell crab with shiso salsa M

Chef's selection of special sushi M

Palate Cleansing Sorbet

Main
Select one of the following dishes, all served with miso soup: I

Wagyu striploin steak with garlic soy jus (+$12) Chef recommends to cook medium

Duck breast with teriyaki orange sauce

Black cod saikyo yaki with a traditional saikyo miso sauce I

Dessert
Special creation from the chef

PARTIAL DISHES OF SONO TASTING COURSE

Seafood is Australian, Imported, or Mixed

ZEN COURSE

Our most traditional course featuring 10 courses served individually to each guest (minimum two people)

$160 per person
$215 per person with non-alcoholic mocktail matching (5 serves)
$230 per person with sake matching (10 serves)

Chef's special appetiser platter M

Assorted sashimi M

Premium seafood tempura M

Ebi avocado yaki – grilled prawn topped with avocado and creamy mayonnaise M

Seafood sunomono - seafood with seaweed and cucumber, topped with sweet vinegar sauce M

Dobinmushi - steamed clear soup with chicken, Asian mushrooms, scallop and shrimp, served in a clay pot M

Black cod saikyo yaki - grilled black cod, pre-marinated for 48 hours in a traditional saikyo miso sauce I

Wagyu beef houbayaki - Table-grilled Wagyu

Chef's premium selection of nigiri sushi, served with miso soup M

Special dessert creation from the Chef

PARTIAL DISHES OF ZEN COURSE

NON-ALCOHOLIC MOCKTAIL MATCHING FOR ZEN COURSE

バンケット

BANQUET

GION BANQUET

An assortment of dishes served share style
Minimum 4 people

$120 per person

Entrée
Edamame
Salmon, tuna and kingfish sashimi * M
California roll M
Scallops with miso mayonnaise I
Gyoza
Soft shell crab with shiso salsa I
Crab meat cream croquette A
Buta kakuni
*If raw fish is not wanted, then chicken karaage can be substituted

Main
Japanese Kuroge Wagyu served with garlic sauce Chef recommends to cook medium
Black cod saikyo yaki I
Prawn and vegetable tempura A
Satsuma imo age
Steamed rice (on request)
Miso soup (on request)

Dessert
Special creation from the chef

PARTIAL DISHES OF GION BANQUET