



## Mother's Day Brunch

\$888pp, in sharing style

### • Snacks & Salads •

Truffle Korokke *homemade tonkatsu, wasabi mayonnaise*

Edamame yuzu or chili salt

KFC Daikon *black sesame*

Tsukemono *achara style pickled carrot, soy sauce pickled cucumber*

Heirloom Tomato *black garlic & shiso dressing*

Gomae *baby spinach, sesame*

Chawanmushi *hotate*

### • Raw •

Signature Oysters *Hokkaido uni & salmon roe*

Sushi Platter *chef's selection of sashimi, nigiri & maki*

### • Katsu Sandos •

Chicken *kewpie, tonkatsu, cabbage*

Prawn *ebi, tartare sauce, cabbage*

### • Robata Skewers •

Wagyu Beef Meatball  
Miso Pork Neck *yuzukoshu*  
Saikyo Miso Salmon  
Miso Glazed Baby Eggplant

### • Rice •

Mushroom & Onsen Egg Fried Rice

### • Dessert Platter •

Ice Cream & Sorbet

Macaron

Meringue & Seasonal Fruit

Yuzu Tart

Mille Crêpe Cake

### • Drinks •

*Additional Charge for 2hr Free-Flow Champagne*

Hostomme – Tradition Brut Cuvée The Aubrey \$388

Roger Coulon – 1ct Heri-Hodi 1er Cru Extra Brut \$488

#### Cocktails

Amaretto Sour *Amaretto, Cognac, Citrus, Angostura* \$148

Earl Grey Martini *Gin, Earl Grey Tea, Citrus, Angostura* \$148

Espresso Martini *Vodka, Coffee Liqueur, Espresso* \$148



Free Flow Still and Sparkling Belu Water \$30 per head.

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Plus 10% Surcharge

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Where available, our ingredients are from sustainable sources and ethical farms