

# Oshinagaki Menu

In addition to our Omakase menu we offer a select number of a la carte dishes for our lunch services on Friday and Sunday as well as in our bar five nights per week

## Raw

Pacific oysters - served natural with house made organic apple vinegar gelee and mitsuba 5ea

Sashimi and Nigiri - Our fish is line caught, sustainable and local, delivered to the jetty in front of the restaurant.

We offer a seasonal selection that changes daily.

Sashimi Moriawase 32 Nigiri Moriawase 28

Shiromi Ponzu - thinly sliced shiromi sashimi, toasted sesame, ginger chips, ponzu 25

Tekkadon - tartare of local yellow fin tuna, nikiri, seasoned sushi rice, shichimi and toasted nori 26

Add périgord black truffle shaved table side (Additional supplement) 21

## Small

Japanese Pickles - a selection of seasonal pickles of varying styles made with Honeysuckle Hill vegetables & herbs 12.5

Edamame - blanched and seasoned with macrobiotic salt 9.50

Pacific oysters - steamed with sake and kombu butter or tempura with nori salt and fresh cumquat 5 ea

Dofu - crisp handmade silken tofu in hot ginger dashi broth, daikon oroshi, honeysuckle hill leaves and buds 15

Nasu - Red miso roasted eggplant with sesame and wakame furikake, pickled daikon 15

Onigiri - goose fat roasted koshihikari rice, onigiri style 8

Yasai - seasonal greens and leaves, koji butter milk dressing, negi onion oil 13

## Larger

Sakana - local line caught fish of the day, ponzu butter, pickled young bamboo, cucamelon & Honeysuckle Hill greens 38

Buta - Binchotan grilled pork shoulder, roasted organic pumpkin, shiso seed & eggplant moromi miso, asa hemp milk 36

Wagyu - Mayura Station 500 day grain fed, score 7+ rib eye cut, full blood wagyu, Kin Kin bloodwood fermented honey tare, wagyu fat roasted shallot, smoked daikon and almond, marrow and tempura onion 49

## Sweet

Nasturtium ice-cream, rosella granita, biwa loquat blossom and sake syrup 16

Single origin dark chocolate sorbet, black kinako milk gelee, sake poached and dried cherry, four year old barrel aged ogasawara mirin, organic cacao nib, praline 19