

# NATSU BANQUET 58PP (GFO)

Share experience, the whole table only, minimum 2 people  
only available **ordering by 6pm**

## Edamame Scallop **(GF)**

*w/ edamame puree, seared scallop, fried carrot, dried cranberries*

## Sashimi (3pcs) **(GF)**

*catch of the day*

## Japanese Chashu Salad

*w/ spicy sesame dressing*

## Karaage Chicken **(GFO)**

*w/ enoki mushroom, wasabi salt*

## Aburi Kingfish Roll **(GF)**

*w/ kingfish, fig plum mayo sauce*

## Grilled Shio Koji Salmon **(GF)**

*w/ black truffle soy cream sauce  
serve with Aomori rice & miso soup*

## Omakase Dessert

*mystery dessert*

- Please be informed that the only dietary requirement for this banquet is gluten-free and dairy free.  
Thank you for your understanding.

## **2 Wine Pairing Experience**

30pp

Villa Maria Earth Garden NZ, Sauvignon Blanc

Travellers AU, Chardonnay

Choya JP, 3 Years aged premium Umeshu / Additional 20

# IPPIN EXPERIENCE SET MENU 98PP

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the whole table only, minimum 1 people

Wagyu Beef Tataki **(GF)**  
*w/ plum ponzu sauce, cucumber*

Sashimi (3pcs + Japanese sweet prawns) **(GF)**  
*catch of the day*

Pork Katsu Charcoal Bao Bun  
*w/ spicy miso, mayo*

Moreton Bay Bug Tempura **(GFO)**  
*w/ truffle mayo*

Australian Wagyu Sirloin MB4+ **(GFO)**  
*w/ miso butter, onion shallots sauces, pickle*

Omakase Nigiri **(GF)**  
*catch of the day*

Hotate Shinjo Osuimono **(GF)**  
*clean soup w/ seafood cake*

Omakase Dessert  
*mystery dessert*

- Please be informed that the only dietary requirement for this set menu is gluten-free and dairy free. Thank you for your understanding.

**3 Wine Pairing Experience** ..... 50pp

Domaine Wachau Gruner AUT, Veltliner

Travellers AU, Chardonnay

Choya JP, 3 Years aged premium Umeshu

# CHEF RECOMMENDED

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Scallops Warm Salad <b>(GF)</b> <i>garlic sauce, sesame, ponzu jelly</i>	19.80
Wagyu Beef Tataki <b>(GF)</b> <i>citrus sauce, fried garlic</i>	26.80
A4+ Kagoshima Wagyu (Aburi)(1 Pc) w/ foie gras	28.00
Crunchy King Prawn (5 Pcs) <b>(GFO)</b> <i>covered with chef special mayo</i>	26.00
Robata Duck Breast <i>grilled leek, rose pickled shallot</i>	52.00
Glacier 51 Tooth-Fish (110G) <i>3 days saikyo miso marinated, pickle, egg miso</i>	68.00



# STARTER | 前菜

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Spicy Garlic & Ginger Edamame <b>(GF, VEG)</b> <i>mild spicy</i>	9.80
Agedashi Tofu <b>(GF, VEGO)</b> <i>tsuyu sauce, bonito, chives</i>	12.80
Snow Crab Rice Croquette (3 Pcs) <i>dairy included</i>	15.00
Sashimi Taco (2 Pcs) <i>salmon, tomato salsa, avocado paste</i>	17.80
Chicken Karaage Bao (2 Pcs) <i>spicy mayo &amp; dark sauce</i>	17.80
Oyster Boat (2 Pcs) <b>(GF)</b> <i>w/ scallop, prawn, dashi ponzu jelly</i>	19.80
Scallop In Shell (2 Pcs) <b>(GF)</b> <i>w/ ikura, yuzu kosho</i>	19.80
Wagyu Beef Tataki <b>(GF)</b> <i>citrus sauce, fried garlic</i>	26.80
Tiradito Ceviche (Select One) <b>(GF)</b> <i>kingfish/ tuna/ salmon</i>	34.00

# SALAD & GREENS | サラダ

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Green Salad <b>(GFO, VEG)</b> <i>w/ sesame dressing</i>	15.80
Soft Shell Crab Salad <b>(GFO)</b> <i>w/ citrus sauce</i>	26.80
Wagyu Beef Salad <i>w/ sesame dressing</i>	30.80
Steamed Veggies <b>(VEG)</b> <i>w/ spicy miso</i>	18.80



# RAW BAR

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Oyster <b>(GF)</b> <i>(Natural / Ponzu Sauce / Yuzu Koshu)</i>	7.00 Each
Kaviari Caviar Set <b>(GFO)</b> <i>oscietra in can (20g), nori tempura, tuna</i>	158.00
Live Lobster (Pre-order 2 days ahead) <i>(Tempura/ Nigiri / Sashimi / Grilled)</i>	MP

# SASHIMI SELECTION (GF)

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Salmon (5 Pcs)	24.00
Kingfish (5 Pcs)	25.00
Tuna (5 Pcs)	28.00
Scampi (2 Pcs)	28.00
Tuna Toro (50G) (Seasonal)	55.00
Sea Urchin (50G) (Seasonal)	78.00

**GF** - Gluten Free, **GFO** - Gluten Free Optional  
**VEG**- Vegetarian, **VEGO** - Vegetarian Optional

# PLATTER (GF) | 刺盛り

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Please be aware that the daily selection may include shellfish. If you have a shellfish allergy, kindly inform our staff ahead.

Sashimi Set (S)(9 Pcs) <i>catch of the day sashimi</i>	45.00
Premium Sashimi Set (select one) 5pcs chef-selected sashimi + toro/sea urchin	66.00
Sashimi Platter (L)(18 Pcs) <i>catch of the day sashimi</i>	88.00
Deluxe Sashimi Platter (24 Pcs) <i>daily selection from scampi, sea urchin, toro, etc</i>	168.00



逸所

**MENU HIGHLIGHT: PREMIUM RICE**

Our vinegar rice, enhanced with a strong umami from premium red vinegar and seasoned with a touch of salt, has been a favorite of Edo locals. This unsweetened rice has been the standard for Edo-style sushi from the Meiji and Taisho periods to the early Showa period.



NOTICE: 5% SATURDAY, 10% SUNDAY, 15% PUBLIC HOLIDAY  
SURCHARGE APPLIES TO ALL TRANSACTIONS.  
1.2% CARD SURCHARGE APPLIED  
ONE BILL PER TABLE



# NIGIRI | 握り

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Additional \$5 for caviar add-on per serve

Salmon (2 Pcs) <b>(GF)</b>	12.00
Salmon Belly (2 Pcs) <b>(GF)</b>	14.00
Tuna (2 Pcs) <b>(GF)</b>	14.00
Kingfish (2 Pcs) <b>(GF)</b>	14.00
Hokkaido Scallop (2 Pcs) <b>(GF)</b>	14.00
Unagi (2 Pcs)	15.00
Raw Crystal Prawn (2Pcs) <b>(GF)</b>	16.00
Ikura (2 Pcs) <b>(GF)</b> <i>salmon roe</i>	20.00
Scampi (1 Pc) <b>(GF)</b> <i>w/ caviar</i>	18.00
Sea Urchin (1 Pc) <b>(GF)</b>	20.00
A4+ Kagoshima Wagyu (Aburi)(1 Pc) <i>w/ foie gras</i>	28.80
Nigiri Set (6 Pcs) <b>(GF)</b> <i>chef's selected daily fish</i>	42.00 <i>Aburi additional +\$3</i>
Chef's Omakase Nigiri (12 Pcs) <b>(GFO)</b>	78.00

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# SUSHI ROLL | 巻き

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Vegetable Roll <b>(GFO, VEG)</b>	17.80
Salmon Roll (Natural/Spicy) <b>(GFO)</b>	19.80
Tuna Roll (Natural/Spicy) <b>(GFO)</b>	19.80
Popcorn Prawn Roll <b>(GFO)</b>	22.80
Spider Roll (Softshell Crab) <b>(GF)</b>	24.80
Wagyu Beef Roll <b>(GFO)</b> <i>plum &amp; shiso, cucumber</i>	24.80
Salmon Aburi Roll <b>(GFO)</b> <i>caramel miso, prawn</i>	26.80
Volcano Roll <i>crab meat, scallop</i>	26.80
Seafood Maki Roll (Seasonal Limited) <i>negitoro, daily selected sashimi</i>	45.00

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# CHARCOAL / GRILL | 焼き物

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King Oyster Mushroom Skewers (2 Pcs) <b>(GFO)</b>	9.00
Chicken Skewers (2 Pcs) <b>(GFO)</b>	13.00
Pork Skewers (2 Pcs) <b>(GFO)</b>	14.00
Prawn Skewers (2 Pcs) <b>(GFO)</b>	14.00
Wagyu Skewer (1 Pc) <b>(GFO)</b>	14.00
Miso Eggplant <b>(VEG)</b> <i>pink peppercorn, homemade dengaku miso</i>	21.80
Teriyaki Salmon (160G) <i>w/ pickle, egg miso</i>	42.00
Robata Duck Breast <i>grilled leek, rose pickled shallot</i>	52.00
Australian Wagyu Sirloin MB4+ (160G) <b>(GFO)</b> <i>miso, onion shallots sauces, pickle</i>	55.00
Japanese Wagyu Sirloin A4 (100G) <b>(GFO)</b> <i>daily grilled veggies, dengaku miso sauce</i>	98.00
Glacier 51 Tooth-Fish (110G) <i>3 days saikyo miso marinated, pickle, egg miso</i>	68.00

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# DEEP FRIED | 揚げ物

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**Please note**, that we cannot 100% guarantee celiac and vegan options due to shared oil for deep frying. Some gluten-free soy products may not be 100% guaranteed due to supplier discretion. Thank you for understanding.

Karaage Chicken <b>(GF)</b> <i>w/ spicy mayo</i>	24.80
Pork Loin Katsu <i>w/ spicy miso, tonkatsu sauce</i>	26.80
Crunchy King Prawn (5 Pcs) <b>(GFO)</b> <i>covered with chef special mayo</i>	26.00
Veggie Tempura (9 Pcs) <b>(GFO)</b> <i>GF Option (+\$3)*</i>	24.00
Assorted Tempura (10 Pcs) <b>(GFO)</b> <i>GF Option (+\$3)*</i>	36.00
Moreton-Bay Bug Tempura <b>(GFO)</b> <i>GF Option (+\$3)*</i>	44.00

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# NABEMONO | 鍋物

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Yasai Nabe Shabu Shabu <b>(VEGO)</b> <i>w/ daily selected veggies, tofu, 2 steamed rice</i>	40.80
King Crab Shabu Shabu (180G) <i>w/ daily selected veggies, tofu, 2 steamed rice</i>	85.00
Japanese Wagyu A4 (100G) <ul style="list-style-type: none"><li>• Shabu Shabu</li><li>• Sukiyaki</li></ul> <i>w/ daily selected veggies, tofu, 2 steamed rice</i>	98.00 100.00
Australian Wagyu MB5 (120G) <ul style="list-style-type: none"><li>• Shabu Shabu</li><li>• Sukiyaki</li></ul> <i>w/ daily selected veggies, tofu, 2 steamed rice</i>	76.00 78.00
Takana Vegetable Fried Rice <b>(GF, VEG)</b>	22.80
Salmon Fried Rice <b>(GF)</b>	24.80
Steamed Rice	3.80
Miso Soup	3.80
Gyoza (5pcs)	19.80