

inspired by Japan

SHEFU TOKUSEN — \$140 pp

sakana kunsei
nama gaki, yuzu, toryufu
satsumaimo pan

smoked fish, nori rice cracker, wasabi
kaipara oyster, yuzu, truffle
sake lees, kagoshima wagyu fat butter,
kumara bread

sake oshizushi fuu
chutoro taru taru

ora king salmon oshizushi, ume boshi
chutoro tartare, daikon, whisky barrel shoyu

ebi no maruage
kai sumibiyaki

crispy udon, prawn, sour dashi
cloudy bay storm clam, wakame soy butter

kamo chasoba

cha soba, duck, yuzu

shiitake kushiage
wagyu tsukune

panko crumbed shiitake mushroom
kagoshima wagyu, egg yolk, soy

kohitsuji no amiyaki
masu yakionigiri
tsukemono

robata lamb, spring onion, teriyaki
grilled rice, ginger miso
pickles

masu taiyaki to moriawase

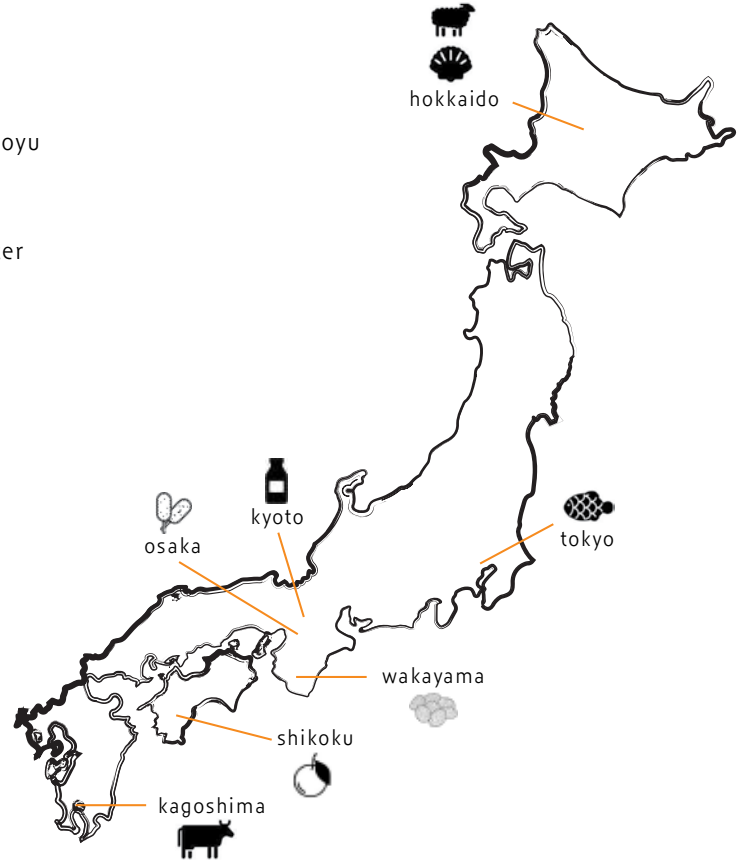
azuki bean, matcha taiyaki

UPGRADE

japanese kagoshima wagyu beef
— add \$64 per 80 grams

dorinku macchi

BEVERAGE MATCH — add \$80 pp



Shefu Tokusen has been created by Executive Chef Chris Will and his team to give you a sense of place of Japan to take you on a journey to different regions and explore the cuisine of Japan.