

OMAKASE COURSE

おまかせ

The expression, Omakase, is used by patrons at sushi restaurants to leave the selection to be chef, as opposed to order a la carte.

The Japanese antonym for "Omakase" is "Okonomi", which means you are choosing what to order.

The chef will generally present a series of plates, beginning with the lightest fare and proceeding to the heaviest dishes.

The phrase is no exclusive to service of raw fish with rice, and can incorporate grilling, simmering, or other cooking techniques as well.

Customers ordering omakase style expect the chef to be innovative and surprising in the selection of dishes, and the meal can be likened to an artistic performance by the chef.

Omakase Course - \$200
Requires Pre-order, 2 Days in Advance



All Prices are Subject to Service Charges and Prevailing GST

ZENSAI

前菜

Edamame (V) Garlic Truffle Chili Garlic Salt	\$7 \$10
Fugu Mirin Boshi Grill Dried Seasoned Puffer Fish	\$15
Kawaebi Crispy Deep Fried River Shrimp	\$10
Ikura Yuzu Shoyuzuke Marinated Salmon Roe with Yuzu Citrus	\$15
Agedashi Tofu Deep Fried Tofu	\$8
Japan Tomato Sweet Fruit Tomato	*MP
Mozuku Marinated Brown Algae with Mountain Yam & Ikura	\$12
Tatami Himego Grilled Dried Seasoned Himego	\$12
El Hire Grilled Dried Stingray Fin	\$12
Salmon Skin Karaage Crispy Deep Fried Salmon Skin	\$10
Santen Moriawase Assorted Grilled Appetizer	\$22
Cold Santen Moriawase Assorted Seasonal Appetizer	\$28
Zaru Tofu Cold Tofu	\$8
Nama Kaki Ponzu Jelly Fresh Oyster with Grated Spicy Reddish, Ponzu Jelly & Chives	*MP
Ankimo Yuzu Ponzu Monkfish Liver with Pickled Cucumber, Yuzu Ponzu & Seaweed	\$16
Bai Gai Ni Simmered Ivory Shell, Umami & Soy Dashi	\$10



Bai Gai Ni

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CARPACCIO

カルパッチョ

Madai | Tai Truffle

Thin Sliced Seabream with Truffle, Mountain Yam, Caviar, Shio Konbu & Kaiware

\$32

Kanpachi Truffle

Thin Sliced Amberjack with Truffle Mountain Yam, Caviar, Shio Konbu & Kaiware

\$38

SALAD

サラダ



Sashimi Salad

On Yasai Sarada

Assorted Simmered Vegetables with Sesame Dressing

\$12

Fruit Tomato Sarada

Mesclun Salad, Yuzu Dressing, Sesame & Cherry Radish

\$18

Sashimi Sarada

Assorted Sashimi, Mesclun, Spicy Yuzu Dressing & Daikon Cress

\$26

Maguro Onsen Tamago Avocado Sarada

Tuna Avocado & Iceberg Lettuce with Sesame Dressing

\$22

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SASHIMI

刺身



Omakase Sashimi

Omakase Sashimi Chef Selection of Premium Seasonal Sashimi	*MP
Ra Sashimi (1 pax) Chef Selection of Assorted Sashimi	\$48
Ku Sashimi (2-3 pax) Chef Selection of Assorted Sashimi	\$108
Ichi Sashimi (4-5 pax) Chef Selection of Assorted Sashimi	\$148

Otoro Premium Fatty Tuna	\$98	Shima-aji Stripjack	\$40
Chutoro Fatty Tuna	\$72	Tai Snapper	\$35
Maguro Tuna	\$32	Hotate Scallop	\$22
Toro Shake Salmon Belly	\$35	Botan Ebi Botan Shrimp	\$18/pcs
Shake Salmon	\$28	Amaebi Sweet Shrimp	\$28
Toro Kanpachi Amberjack Belly	\$40	Uni Sea Urchin	*MP
Kanpachi Amberjack	\$35	Akagai Ark Shell	*MP
Mekajiki Swordfish	\$35	Shiro Mirugai Geoduck	*MP
Hirame Flounder	\$38	Karatsuki Tsubugai Top Shell	*MP

* 5 pcs Per Serving for A la Carte Fish Sashimi

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SUSHI

寿司

Aburi Sushi \$36
Premium Semi Grilled Sushi

Rakuichi Sushi \$65
Assorted Nigiri

Toku Nigiri | Chirashi \$72
Premium Nigiri | Chirashi

Hana Nigiri | Chirashi \$42
Assorted Nigiri | Chirashi



Aburi Sushi

Otoro \$38
Premium Fatty Tuna

Chutoro \$34
Fatty Tuna

Negitoro \$22
Chopped Fatty Tuna

Maguro \$12
Tuna

Toro Shake \$16
Salmon Belly

Shake \$12
Salmon

Toro Kanpachi \$18
Amberjack Belly

Kanpachi \$16
Amberjack

Mekajiki \$16
Swordfish

Hirame \$16
Flounder

Hotate \$18
Scallop

Shima-aji \$20
Stripjack

Tai \$16
Snapper

Tobikko \$10
Flying Fish Roe

Ikura \$16
Salmon Fish Roe

Tamago \$6
Omelette

Unagi \$14
Eel

Ebi \$12
Shrimp

Botan Ebi \$38
Botan Shrimp

Amaebi \$14
Sweet Shrimp

Uni \$28
Sea Urchin

Akagai *MP
Ark Shell

Shiro Mirugai *MP
Geoduck

Karatsuki Tsubugai *MP
Top Shell

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CUT ROLL | HAND ROLL

巻き | 手巻き

SIGNATURE



Rakuichi Rainbow Maki

Negitoro Temaki \$28
Chopped Fatty Tuna, Ikura, Caviar, Spring Onion & Sesame

Uni Temaki \$28
Sea Urchin, Cucumber, Caviar, Kinome

Rakuchi Rainbow Maki \$28
Soft Shell Crab, Assorted Raw Fish, Avocado, Ikura

Aburi Ebi Salmon Mentaiko \$28
Semi Grilled Salmon, Tempura, Prawn, Pollock Roe, Ikura

Soft Shell Crab Maki (Spicy | Non Spicy) \$18
Crispy Soft Shell Crab, Cucumber, Furikake

Spicy Tempura Maki \$22
Spicy Tuna Avocado, Tempura Flakes

Aburi Spicy Tuna | Salmon Maki \$20
Tuna or Salmon, Onion, Avocado, Spicy Sauce

CUT ROLL | HAND ROLL

Kappa \$6 | \$4
Cucumber

Ume Shio \$6 | \$4
Perilla Leaf & Plum

Shake \$8 | \$6
Salmon

Tekka \$8 | \$6
Tuna

California \$20 | \$10
Crab Meat Salad, Cucumber,
Avocado, Tobikko, Ikura



Negitoro Temaki

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A LA CARTE

アラカルト

Australian Wagyu Saikoro Teppan \$40
Cubed Beef, Onion, Garlic Shoots, Onsen Egg & Niku Sauce,
Crispy Garlic Chopped on Hot Plate

Australian Wagyu Sirloin Steak \$35
Sliced Beef with Pepper Salt or Teriyaki, Garlic Chips

Asari Kinoko Chili Batayaki \$18
Buttered Chili Clam, Mixed Mushroom, Sake Soy Garlic Sauce & Chili Hair

Asari Sakamushi \$12
Steamed Clam in Sake, Konbu, Ginger, Mitsuba

Gyoza \$10
Pan Fry Homemade Chicken Dumpling with Chili Oil Sauce

Chawanmushi \$7
Egg Custard



**Australian Wagyu
Saikoro Teppan**



Asari Sakamushi

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DEEP FRIED

揚げ物

Oebi Tempura Battered Rock Shrimp	\$28
Yasai Tempura Battered Assorted Vegetables	\$16
Tempura Moriawase Battered Assorted Vegetables and Shrimps	\$23
Rakuichi Fried Chicken Fried Unami Battered Chicken Cubes	\$10
Surume Ika Gesu Karaage Deep Fried Squid Neck with Spicy Sauce	\$10



Tempura Moriawase

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ROBATA KUSHIYAKI

炉端串焼き

Australian Wagyu Beef with Black Pepper Sauce	\$9	Unagi Braised Eel, Teriyaki	\$9
Wagyu Dango Minced Beef Ball with Pepper Sauce	\$9	Ika Nankotsu Squid Neck Spicy Soy Salt	\$3
Gyutan Dry Aged Ox Tongue, Salt Pepper	\$10	Momo Tare Chicken Thigh, Teriyaki	\$4
Wagyu Tsukune (2pcs) Minced Beef, Teriyaki, Onsen Egg Dip, Sesame, Spring Onion	\$20	Tsukune Minced Chicken with Chicken Soft Bone, Teriyaki	\$6
Buta Kakuni Braised Pork Belly, Teriyaki	\$6	Tebasaki Chicken Wing, Salt	\$4
Enoki Bacon Enoki Mushroom Rolled with Bacon	\$6	Shiitake Nikuzume Minced Chicken on Shiitake Mushroom , Teriyaki	\$9
Kurobuta Koshio Pork Belly with Salt & Pepper	\$6	Negima Chicken Breast, Leek, Pepper Sauce	\$5
Tontoro Pork Jowl, Teriyaki	\$6	Sunagimo Chicken Gizzard, Salt Pepper	\$3
Salmon Salmon, Teriyaki	\$4	Nankotsu Chicken Soft Bone, Salt	\$6

Ginnan Ginko Nut	\$6	Atsuage Mentaiko Tofu Mentaiko Cheese	\$5
Shishito Japanese Jalapeno	\$4	Tomato Tomato	\$3
Shitake Shitake Mushroom	\$3	Niniku Garlic, Salt	\$3
Akaimo Japanese Sweet Potato	\$3	Asupara Asparagus	\$4

Sumiyaki Moriwase - \$36

Chef Selection | Assorted 7 Skewers

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ROBATAYAKI

炉端焼き



Seasonal Whole Grilled Fish

Seasonal Whole Grilled Fish *MP
Charcoal Grilled Fresh Seasonal Fish from Japan

Hamachi Kama Shioyaki *MP
Charcoal Grilled Fresh Yellowtail Collar

Surume Ika (Sugatayaki | Shioyaki) \$24
Charcoal Grilled Cuttlefish (Spicy Soya Sauce | Salt)

Unagi Kabayaki \$18
Charcoal Grilled Eel Teriyaki Glazed

Salmon Fillet \$22
Charcoal Grilled Salmon Fillet Butter Yuzu Glazed

Gindara (Teriyaki | Shioyaki | Saikyu Miso) \$32
Charcoal Grilled Cod Fish (Teriyaki | Salt | Miso)

Ebi Mentaiko Yaki \$18
Charcoal Grilled Rock Shrimp with Mentaiko and Parmesan Cheese Sauce

Boneless Short Ribs Angus Beef \$38
Charcoal Grilled Angus Beef Short Ribs with Sweet Miso Taste

A5 Miyasaki Wagyu Sirloin (100 Grams) \$98
Charcoal Grilled A5 Wagyu, Black Pepper Truffle Salt, Asparagus, Amela Tomato, Garlic Chips, Crispy Baby Sardine

Tori Teriyaki \$16
Charcoal Grilled Boneless Chicken Thigh with Teriyaki Sauce, Salad & Sesame Seed

Kurobuta Pork Jowl \$18
Charcoal Grilled Pork, Teriyaki Glazed, Sesame Seed, Pickled Radish



A5 Miyasaki Wagyu Sirloin

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HOT POT | SOUP

鍋物 | スープ

Kani Zousui Porridge with Crabmeat, Vegetables, Eggs & Mitsuba	\$18
Shiromi Zousui Porridge with White Fish, Vegetables, Eggs & Mitsuba	\$18
Kaisen Nabe (Spicy Non-Spicy) Fish Broth with Mixed Seafood and Vegetables	\$30
Yudofu Miso Nabe (Spicy Non-Spicy) Tofu and Mixed Vegetables with Miso Broth	\$15
Yudofu Clear Soup Tofu and Mixed Vegetables with Unami Dashi Stock Soup	\$15
Shiro Miso Soup Tofu, Wakame, Spring Onion	\$6
Asari Miso Soup Clam, Tofu, Shimeji & Mitsuba	\$9
Dobin Mushi Umami Dashi Stock in Teapot	\$12



Kaisen Nabe

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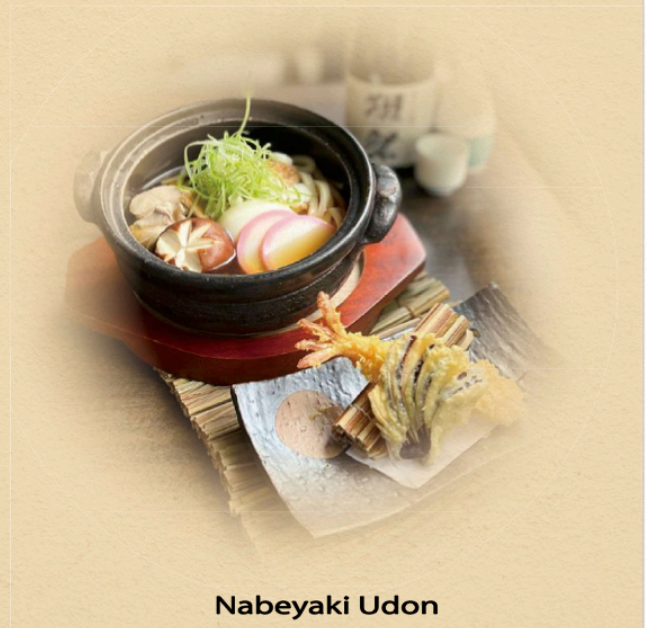
NOODLES

麵類

Inaniwa Udon (Hot Cold) Hot or Cold Wheat Flour Noodles with Horenzo Fish Cake & Spring Onion	\$14
Zaru (Udon Soba) Cold Noodles with Cold Dipping Sauce, Wasabi, Sesami & Spring Onion	\$12
Special Cold (Udon Soba) Cold Noodles with Cucumber, Fish Cake, Chopped Wasabi, Kizami Nori, Spring Onion & Onsen Egg	\$16
Nabeyaki (Udon Soba) Claypot Noodles, Chicken Meat, Kitsune, Fish Cake, Soft-Boiled Egg, Spring Onion with Mixed Tempura	\$20
Kitsune (Udon Soba) Hot Noodles with Sweet Beancurd, Fish Cake & Spring Onion	\$12
Wakame (Udon Soba) Hot Noodles with Seaweed, Fish Cake & Spring Onion	\$12
Tempura (Udon Soba) Hot or Cold Noodles with Mixed Tempura, Fish Cake & Spring Onion	\$18



**Zaru Udon
(Inaniwa)**



Nabeyaki Udon

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RICE DISH

ご飯類

Yakiniku Don Thin Sliced Beef Short Plate, Onion Teriyaki, Onsen Egg, Sesame	\$26
Wagyu Ishiyaki Don Australian Wagyu Beef on Hot Stone Pot, Cucumber, Onion, Fried Garlic, Onsen Egg & Niku Sauce	\$30
Kurobuta Shiogayaki Don Sliced Pork Belly Sauteed with Onion & Ginger Sweet Sauce	\$22
Tempura Don Assorted Tempura on Rice with Sweet Soy Sauce & Furikake	\$26
Unagi Don Braised Eel on Rice with Sweet Soy, Sesame, Sansho, Furikake	\$22
Niniku Chahan Fried Rice with Crispy Garlic & Spring Onion	\$15



Wagyu Ishiyaki Don

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COURSE MENU

コースメニュー

RAKUICHI COURSE - \$168

Japan Seasonal Appetizer

Fresh Ponzu Jelly Oyster

Hot Dish

Premium Sashimi

Grilled Fish

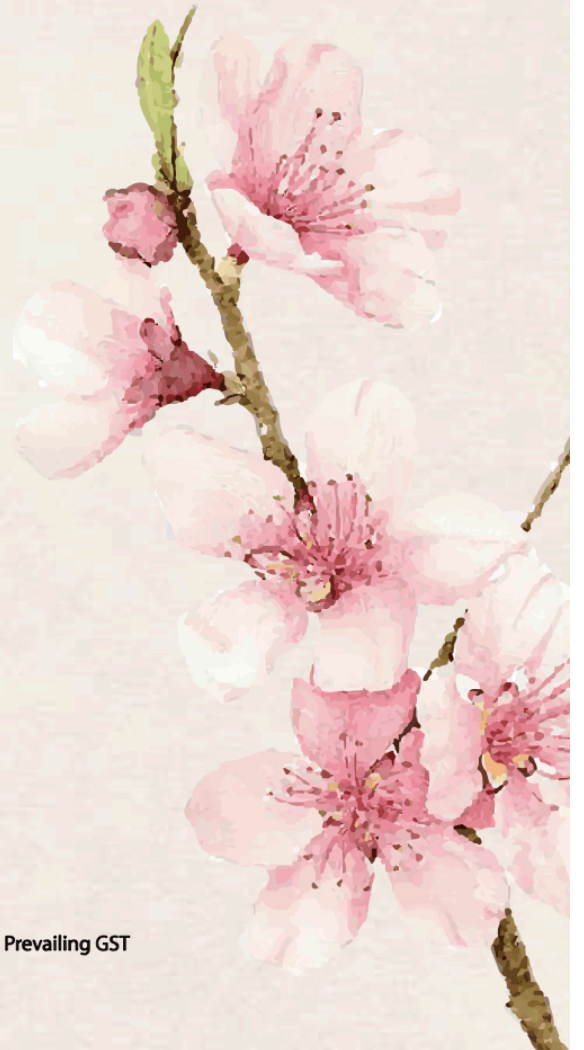
Deep Fried Dish

A5 Miyasaki Wagyu Beef

Chopped Fatty Tuna on Rice
with Uni, Caviar & Ikura

Soup

Dessert



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COURSE MENU

コースメニュー

YAMAKAZE COURSE - \$128

Appetizer

Cold Dish

Sashimi

Grilled Fish

Deep Fried Dish

Charcoal Grilled Short Rib
Angus Beef

Semi Grilled Sushi

Soup

Dessert

HARUKAZE COURSE - \$88

Appetizer

Sashimi

Assorted Skewers

Deep Fried Dish

Semi Grilled Sushi

Soup

Dessert



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BENTOU

弁当

Rakuichi Bentou - \$58

Appetizer
Mixed Sashimi
Nigiri Sushi
Assorted Tempura
Grilled Salmon Kama
Umami Dashi Stock on Tea Pot



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KIDS MEAL

お子様セット

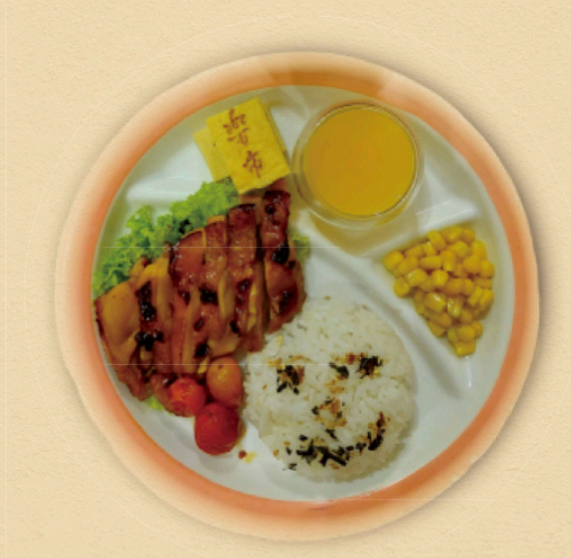


Okosama Sushi Set - \$18

Nigiri Sushi
Cut Rolls
Omelette
Buttered Sweet Corns
Dessert

Okosama Tori Teriyaki Set - \$18

Teriyaki Glazed Chicken
Steamed Rice
Omelette
Buttered Sweet Corns
Ikura Chawanmushi
Dessert



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LUNCH SET MENU

ランチセット

Rainbow Aburi Sushi Set - \$38

Assorted Semi Grilled Sushi
Egg Custard
Umami Dashi Stock on Tea Pot

Nigiri Rainbow Sushi Set - \$32

Assorted Nigiri Sushi & Hosonaki
Egg Custard
Clam Miso Soup

Sakana Set - *MP

Grilled Fish
Steamed Rice
Pickles
Egg Custard
Clam Miso Soup

Gindara Set - \$38

Glazed Teriyaki Cod Fish
Steamed Rice
Pickles
Egg Custard
Clam Miso Soup



Sakana Set

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LUNCH SET MENU

ランチセット

Wakame Soba Set - \$24

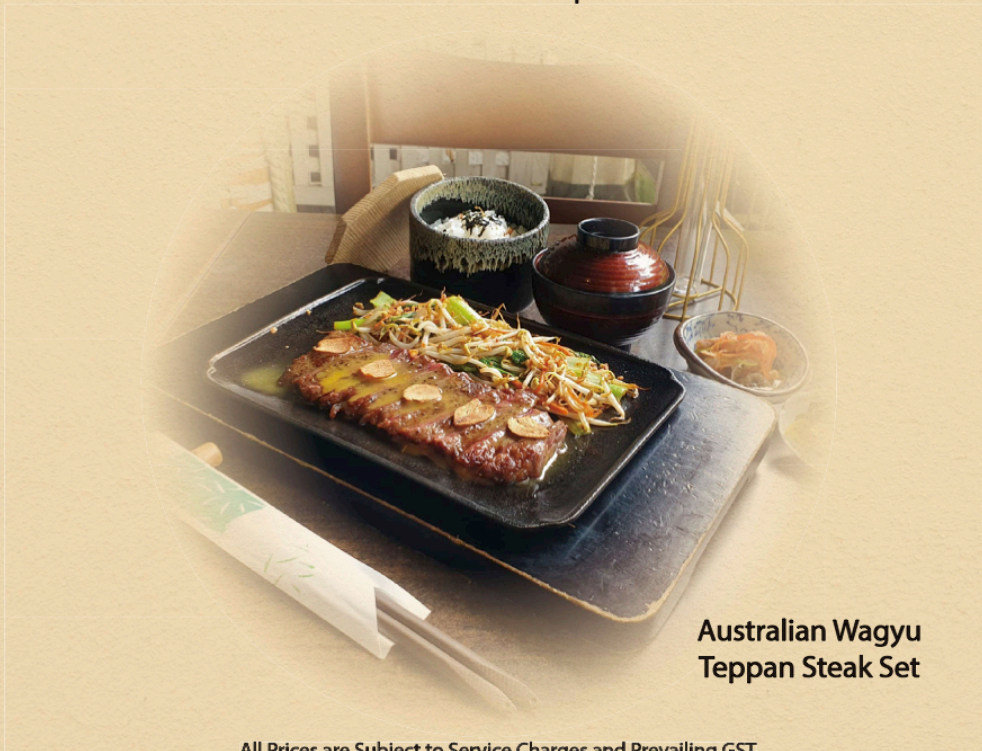
Hot Noodles with Umami Soba
Saba Boshi
Pan Fried Chicken Dumpling

Australian Wagyu Sirloin Steak Set - \$40

Pan Seared Wagyu Beef with Teriyaki Sauce
Steam Rice
Egg Custard
Pickles
Clam Miso Soup

Australian Wagyu Teppan Steak Set - \$40

Pan Seared Wagyu Beef on Hot Plate with Pepper Salt Butter
Steamed Rice
Pickles
Clam Miso Soup



Australian Wagyu
Teppan Steak Set

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DESSERT

デザート

Matcha Shiratama Green Tea Ice Cream with Red Beans & Rice Dumplings	\$10
Goma Shiratama Black Sesame Ice Cream with Red Beans & Rice Dumplings	\$10
Mitarashi Dango Grilled Mochi Balls with Sweet Soy Sauce	\$10
Warabimochi Matcha Flavoured Mochi with Kuromitsu Sauce	\$10

		Matcha Ice Cream	\$6
Vanilla Ice Cream	\$4	Goma Ice Cream	\$6
Chocolate Ice Cream	\$4	Sea Salt Ice Cream	\$6
		Yuzu Sorbet	\$6

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