



Sunday Brunch Menu

Available Sunday's only 11:30am - 3pm

Chilli crab omelette \$35

Spanner crab, seaweed rice, Sambal butter

Mushroom Toast \$28

Whipped tofu, yuzu kosho, radishes

Okayu \$28

Miso marinated toothfish, onsen tamago, fried doughnut

Eggs your way \$28

Two eggs served with bacon, avocado, tempura hash brown, ciabatta toast

Sokyonomiyaki \$30

Bacon okonomiyaki, black pepper teriyaki, poached eggs

Salmon Avo \$30

Ricotta, smoked salmon, house made furikake and avocado

Steak and egg \$45

Shio koji Marinated wagyu flank steak, Folded tamago, Hayashi rice

Seafood udon \$40

Shoyu tamago, King prawn, fish of the day, schichimi

Dengakuman \$38

Glacier 51 toothfish, Yumepirica rice, Japanese pickles

Pastries \$3 each

Black Sesame Brioche Bun, Matcha Croissant, Yuzu Twist, Croissant

Fruit platter \$12 each

Selection of fresh fruits

Optional add on: Bottomless Brunch Beverage Package \$55.00pp for 90 Minutes

Includes: Signature Mimosa, Bloody Mary & Sparkling Wine.