

KISUYA SHARE SET MENU

Monday to Saturday / Dinner only

\$62 per person.

\$70 per person with a glass of wine or a beer.

All dishes are designed to be shared, except for the Appetizer Trio.

*Our set menu is available for two or more customers,
and we kindly ask that the entire table orders the set menu.*

COURSE 1

-APPETIZER TRIO-

TUNA TATAKI (A)

Flame-seared fresh tuna. Ponzu. Cucumber. Strawberry puree. Bittersweet sauce. Micro herb.

WAGYU BEEF TATAKI

Seared wagyu beef. Daikon oroshi. Ponzu. Spring onion. Bittersweet sauce. Fried Garlic chips. Micro herb.

KINGFISH CARPACCIO (A)

Fresh hiramasa kingfish. Jalapeño. Yuzu ponzu. Micro herb.

COURSE 2

CHICKEN KARAAGE

Ginger soy marinated. Corn floured chicken. Spicy mayo. Parsley.

COURSE 3

SALMON NIGIRI SUSHI (A)

Fresh & Flame seared salmon nigiri. Mayo. Bittersweet sauce. Red onion. Tobiko.

COURSE 4

MISO SALMON (A)

Miso marinated pan fried salmon. Kuro sesame sauce. Grilled lemon. Sichimi.

COURSE 5

-Choice of Main Dish-

Please choose only one of the following dishes per group.

WAGYU BEEF

Char grilled wagyu beef. Teriyaki butter sauce. Micro herb.

or

PORK KATSU

Deep fried panko crumbed pork loin. Red & white cabbage with Yuzu dressing. Classic Katsu sauce. Shallot. Sesame seeds.

or

TERIYAKI CHICKEN

Pan fried chicken. Green bean. Broccoli. Teriyaki sauce. Sesame seeds. Shallot.

Seafood Origin (A) Australian (I) Imported (M) Mixed