Starter

Sydney Rock Oysters, *watermelon granita*	7/42/80
Beetroot Waffle, *smoked ocean trout, yuzu gel*	9ea
Yellowfin Tuna, *crispy rice, wasabi*	12ea
Wagyu Tartare, *potato gratin, yuzu emulsion*	11ea
Miso Brioche Bun, *kombu butter*	26
Caviar bump 3g, *with a glass of Champagne*	55pp

Entree

Akaiito Beef Tartare, *yuzu emulsion, crispy sourdough*	26
Light Smoked Kingfish, *daikon, yuzu kosh, truffle ponzu*	28
Hokkaido Scallops, *broad bean, buttermilk, finger lime*	26
Heirloom Tomato, *cucumber verjus, white peach*	24

From The Robata Grill

Octopus, *heirloom tomato salad, smoked sour cream, tomato ponzu*	36
Sugarloaf Cabbage, *whipped tofu, seaweed butter, rice vinegar butter sauce*	28
King Prawn, *seaweed butter, shio kombu, prawn bisque (2pcs)*	38
Patagonian Toothfish, *white zucchini, diamond clam, beurre blanc*	42
Miso Chicken Skewers, *yuzu kosho, tare glaze (2 skewers)*	32
Japanese Pumpkin, *dashi cream, broccoli flower, furikake*	26

Main Course

King Salmon, *new season asparagus, mussel cream, rye*	46
Ox Tongue, *akitakomachi rice, chanterelle dashi*	48
Dry-aged Duck Breast, *sugarloaf cabbage, duck red wine jus*	55
Beef Pithivier, *mushroom duxelles, silver spinach, red wine jus*	59
36hrs Short Ribs 600gm, *beef jus*	68
Mushroom Risotto, *akitakomachi rice, chanterelle dashi*	38

Dessert

Earl Grey Ice Cream, *chocolate mousse, hazelnut praline, feuilletine*	28
Guava Sorbet, *pear, hibiscus, raspberry meringue, strawberry consommé*	26

Add on

Edamame, *smoked salt, yukari*	12
Green Salad, *house vinegar*	16
Chicken Karaage, *truffle mayo*	18

Akaiito 'Omakase At Your Table' Seasonal Degustation

10- courses $198pp

Please let us know of any dietary requirements.
6.5% service fee applies, 10% surcharge applies on Weekend and 15% on Public Holidays.