



Starter

Sydney Rock Oysters, watermelon granita	7/42/80
Miso Brioche Bun, kombu butter	26
Caviar 3g, with a glass of Champagne	55pp

Entree

Akaiito Beef Tartare, yuzu emulsion, crispy sourdough	26
Light Smoked Kingfish, daikon, yuzu kosha, truffle ponzu	28
Hokkaido Scallops, broccolini, buttermilk, tarragon	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 clams, beurre blanc	42
Miso Chicken Skewers, yuzu kosha, tare glaze (2 skewers)	32

Main Course

King Salmon, new season asparagus, mussel cream, rye	46
Ox Tongue, akitakomachi rice, chanterelle dashi	48
Beef Pithivier, mushroom duxelles, spinach, micro lettuce, red wine jus	55
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

Akaiito Lunch Menu

2- Course \$58

3 - Course \$78

4- Course \$98

