

garaku 雅楽

SAKIZUKE 先付

Yuba, King Crab, Fioretto, Tsuyu Dashi

HASSUN 八寸

Hokkaido Scallop, Smoked Eggplant, Yuzu
Bonito, Ponzu, Pink Daikon
Japanese Pumpkin, Salmon, Zucchini Slice
Artichokes, Vanilla, Truffle

OTSUKURI お造り

Bluefin Tuna, Beetroot, Buttermilk, Finger Lime

AGEMONO 吸い物

Scampi, Arare, Caviar, Lime

YAKIMONO 焼物

Foie Gras Monaka, Fig
WA Marron, Chestnut, Koji Butter

SHUSAI 主菜

Imperador, Mussels, Miso, Sorrel
Takeda 10 Wagyu, Salsify, Winter Mushrooms

MIZUMONO 水物

Yuzu, Sencha, Lemongrass
Genmai, Sake, Puffed Rice

330 pp

Beverage Pairing

‘The Elegance of Harmony’ | ‘Taste of Tradition’

Unlimited Still or Sparkling Antipodes Mineral Water 12 pp

Our menu is subject to seasonal availability

雅
樂

CURATED ADDITIONS

SHUSAI 主菜

Miso Duck, Purple Cabbage, Sansho +34

SHOKUJI 食事

Clay Pot Rice, Ikura, Crispy Mushroom, Ebi, Octopus +25

30g Kristal Caviar, Potato Choux +215

Hennessy V.S.O.P Celebration Cake +28

All prices inclusive of GST, a minimum credit card surcharge of 1.5% applies,
a 15% surcharge applies to Sundays and public holidays