

LILOTANG

BENTO

Dashi Braised Beef w Daikon tiger prawn croquettes w chicken namban-zuke, spicy tartar cauliflower w mizuna, pinenuts, karashi su miso silken tofu w bonito, eschallot steamed rice	27.5
Pork Loin Tonkatsu w Fuji Apple Orohi Ponzu tiger prawn croquettes w chicken namban-zuke, spicy tartar cauliflower w mizuna, pinenuts, karashi su miso silken tofu w bonito, eschallot steamed rice	28.5
Ocean Trout Saikyo Miso Yaki tiger prawn croquettes w chicken namban-zuke, spicy tartar cauliflower w mizuna, pinenuts, karashi su miso silken tofu w bonito, eschallot steamed rice	29.5
Seared Prawns w Shiso Amazu and Wakame chicken meatball w sweet soy, chicken namban-zuke, spicy tartar cauliflower w mizuna, pinenuts, karashi su miso silken tofu w bonito, eschallot steamed rice	29.5

BUSINESS LUNCH 1 – \$50 per person

Sashimi tuna, avocado, wasabi, okra, soy
Roast umami vegetables, orange miso, orange pot
Seared prawns w shiso amazu and wakame
Dashi braised beef w daikon and shallots

BUSINESS LUNCH 2 – \$60 per person

Snapper sashimi, josephine pear, heirloom tomato
Nagoya style quail kara-age, sweet sansho soy
Roast umami vegetables w orange miso in orange pot
Seared prawns w shiso amazu and wakame
Duck breast sukiyaki, creamy tempura ggg
Sticky mochi mochi tofu, green tea ice cream

SMALL

DESIGNED TO SHARE

Fresh oysters, lime ponzu [4]	18
Sashimi tuna, avocado, wasabi, okra, soy	15
Umami-jime snapper sashimi, josephine pear, heirloom tomato	15
Roast umami vegetables w orange miso in orange pot	13
Nagoya style quail kara-age, sweet sansho soy [4]	18

ROBATA

ROBATA ALLOWS A COMBINATION OF DELICATE COOKING AND RESPECT FOR INGREDIENTS BY GRILLING SLOWLY OVER WHITE HOT BINCHOTAN CHARCOAL BURNT AT OVER 400°C

Pork Belly skewers, Yuzu Kosho Miso [4]	14
Chicken Meatball, Creamy Egg [2]	13
Shitake, Enokitake and King Brown Mushrooms, Selected Special Soy	12
Chargrilled Cabbage, Anchovy Garlic Dressing, Semi Dried Tomato	13
Cauliflower, Walnut Dengaku Miso	8

MAIN

DESIGNED TO SHARE

Black cod saikyo miso yaki [2]	32
Pork spare ribs, black pepper, balsmic, soy [4]	32
Duck breast sukiyaki, creamy tempura egg	30
Kaki-Age tempura rice	3.5pp