

FUJISAKI

OMAKASE

AVAILABLE FOR DINNER ON TUESDAY - SATURDAY

By reservation only

CHEF'S TABLE OMAKASE *\$120 per person*

Designed by Head Chef Joey Ingram in collaboration with our sushi and robata chefs, Fujisaki is proud to introduce our guests to a modern and innovative Chef's Table dining experience. Working closely with our fishmonger we are able to offer a selection of ethically, wild caught and sustainably farmed seafood's from Australian and New Zealand waters.

The menu is tailored daily, based on the absolute freshest produce available. It typically includes several seafood-focused appetisers, a selection of yakiniku dishes grilled over our binchotan-fuelled robata grill and an intimate nigiri offering, served directly from our skilled sushi chefs.

*available at the sushi counter only, seats for our Omakase experience are limited to five at a time.

**due to the seafood based nature of our menu, dietary restrictions cannot be catered for without prior notice

OMAKASE SAKE PAIRING

Classic Pairing | *\$50 per person*

Fujisaki Deluxe Omakase Pairing | *\$90 per person*

RAW

SASHIMI *(per piece)*

madai snapper	4
mekajiki toro swordfish belly	4
hiramasa kingfish	5
sake salmon	5
hotate scallop	5
maguro tuna	6

SUSHI *(per piece)*

madai snapper	6
mekajiki toro swordfish belly	6
hiramasa kingfish	6
sake salmon	6
hotate scallop	6
maguro tuna	7
ebi prawn	7
tamagoyaki omelette	8
akaza ebi scampi	12
uni sea urchin	12
ikura salmon caviar	12

DAILY SELECTION

sashimi 10 piece / 20 piece	25 / 48
sushi 5 piece / 10 piece	25 / 48

SUSHI ROLLS *(8 pieces)*

avocado cucumber & shiso	12
salmon grilled or raw with avocado	15
prawn salt & pepper fried with pickled cucumber	15
tamagoyaki japanese omelette with fresh herbs & chilli mayo	15

We work closely with our fishmonger to provide guests at Fujisaki with the most ethically caught and sustainable options for our seafoods

BITES

rock oyster natural or nashi & ponzu	4
chickpea spring pea & edamame fritter with golden curry & coconut (v)	5
chicken parfait sakura pickles with sweet & sour currants	5
tuna crisp marinated tuna loin, tapioca cracker & avocado	6
zucchini flower tempura fried, water chestnut & bamboo (v)	7
kakiage king prawn fritter, kewpie & hot sauce	8

SKEWERED BITES

wagyu MS9+ intercostal, cured egg yolk & ponzu	10
zucchini tofu & shio koji (v)	7
chicken preserved chilli & sesame	7
octopus guanciaie & chilli	8
king salmon soy, mustard & lime	8

SMALL SHARE PLATES

seaweed salad lemon & cucumber (v)	12
kobujime lightly cured kingfish with beer ponzu & prawn anglaise	18
beef tartare smoked wagyu dressing & lettuce cups	19
tempura seasonal vegetables, crisp fried with tosa zu	15
silken tofu chilled with fried enoki & shiitake dashi (v)	15
j.f.c japanese fried chicken & secret seasoning	15
prawns tempura fried with tosa zu dipping sauce	16

KITCHEN

LARGE SHARE PLATES

yakiasai grilled asparagus, carrot & daikon with cumquat miso (v)	30
glacier 51 toothfish saikyo miso, sugarloaf & spring onion	35
half duck soy simmered leg & grilled breast with muntries	35
pork jowl roasted with crackling & kimuchi	35
salmon baked in cedar with wood ear mushrooms	35
wagyu slow cooked rump, kombu butter, dai dai & scallion	45

ON THE SIDE

tasmanian wasabi freshly grated	10
rice steamed koshihikari	4
miso soup house blend with spring onion & wakame	5
pickles selection of accompaniments	8
scampi miso shiro miso, scampi broth & bean curd	10
cos lettuce sansho ranch dressing	12
spring greens lemon & sesame sauce	12
kipfler potatoes twice cooked with furikake	12

BANQUETS

Our banquet menus are designed to be shared we ask they are ordered by the entire table.

Most dietary requirements can be catered for. Please consult your waiter regarding serious allergies

\$69 per person

rock oyster | nashi & ponzu

sashimi | daily selection of fresh & seared fish, pickled ginger & wasabi

seaweed salad | lemon & cucumber

beef tartare | smoked wagyu dressing & lettuce cups

kobujime | lightly cured kingfish with beer ponzu & prawn anglaise

silken tofu | chilled with fried enoki & shiitake dashi (v)

chicken skewers | preserved chilli & sesame

wagyu | slow cooked rump, kombu, dai dai & scallion

cos lettuce | sansho ranch dressing

kuchi naoshi | robata grilled pineapple with coconut granita

sake kasu bavaois | crème anglaise & seasonal fruit

BANQUETS

\$89 per person

rock oyster | nashi & ponzu

tuna crisp | marinated tuna loin, tapioca cracker & avocado

chicken parfait | sakura pickles with sweet & sour currants

sashimi | daily selection of fresh & seared fish, pickled ginger & wasabi

seaweed salad | lemon & cucumber

beef tartare | smoked wagyu dressing & lettuce cups

kobujime | lightly cured kingfish with beer ponzu & prawn anglaise

silken tofu | chilled with fried enoki & shiitake dashi (v)

chicken skewers | preserved chilli & sesame

wagyu | slow cooked rump, kombu butter, dai dai & scallion

salmon | baked in cedar with wood ear mushrooms

cos lettuce | sansho ranch dressing

kipfler potatoes | twice cooked with furikake

kuchi naoshi | robata grilled pineapple with coconut granita

sake kasu bavarois | crème anglaise & seasonal fruit

petit fours | pâte de fruits jellies, whisky truffles & matchamallow

 @fujisaki_sydney

 /fujisakisdney

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