

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

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

## DELUXE OMAKASE PAIRING *\$85 per person*

Our head Sommelier Chris Entwistle has crafted an exciting selection of sake to pair alongside your Omakase experience. Each is distinguished by a difference in style, method of production or regionality and is designed to match and enhance the celebration of flavours and textures awaiting you on your Omakase experience.

# RAW

## SASHIMI *(per piece)*

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

## SUSHI *(per piece)*

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

## DAILY SELECTION

<b>sashimi</b>   10 piece / 20 piece	25 / 48
<b>sushi</b>   5 piece / 10 piece	25 / 48

## SUSHI ROLLS *(8 pieces)*

<b>avocado</b>   cucumber & shiso (v)	12
<b>salmon</b>   grilled or raw with avocado	15
<b>prawn</b>   salt & pepper fried with pickled cucumber	15
<b>tamagoyaki</b>   japanese omelette with fresh herbs & chilli mayo (v)	15

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

## BITES

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

## SKEWERED BITES

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

## SMALL SHARE PLATES

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

# KITCHEN

## LARGE SHARE PLATES

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

## ON THE SIDE

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

# BANQUET

*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

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

**kobujime** | lightly cured kingfish with beer ponzu & prawn anglaise

**beef tartare** | smoked wagyu dressing & lettuce cups

**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

# BANQUET

\$89 per person

With matched wines \$65

**rock oyster** | nashi & ponzu

**tuna crisp** | marinated tuna loin, tapioca cracker & avocado

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

**seaweed salad** | lemon & cucumber

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

**kobujime** | lightly cured kingfish with beer ponzu & prawn anglaise

**beef tartare** | smoked wagyu dressing & lettuce cups

**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

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