



Lunch Menu

\$35 per person

Miso Soup

Please choose one main

Chirashi Don

Mixed sashimi, avocado, cucumber, wakame, tobiko, wasabi, pickled ginger, sushi rice

Pork Katsu

Panko crumbed pork cutlet, tonkatsu sauce, Japanese mustard, pickled red onion, cabbage salad, rice

Gyudon

Wagyu Brisket, onsen egg, pickled daikon, spring onion, rice

Add-Ons

Edamame w/ smoked sea salt 10

Steamed Prawn Dumplings w/ginger soy, housemade chilli oil, shaved almonds & crispy shallots 24

Ebisu Green Salad, mixed leaves, carrot, beetroot, edamame, avocado, radish & yuzu soy dressing 16

Drink Specials

Champagne

Moët & Chandon, Epernay, France 17 / 99

Cocktails

Seiya

Roku Gin, Blueberry Juice, Hibiscus Syrup, Lemon, Rhubarb & Mandarin Tonic 15

Atsui Hinode

Altos Tequila, Capsicum Syrup, Yuzu, Orange, Fire Dash XL 15

Tropical Punch

Bumbu Original, Aperol, Pineapple Juice, Yuzu, Blood Orange 15

Hennessy & Ginger

Wine

Idle Hands, Sauvignon Blanc, Marlborough 14 / 70

Gwen, Chardonnay, Hawke's Bay 16 / 80

Gwen, Pinot Gris, Hawke's Bay 16 / 80

Minuty, Rose, Côtes de Provence 16 / 80

Ace's & Arrow, Pinot Noir, Central Otago 17 / 85

Glenmorangie Tale of Tokyo Cocktails

Sansho Passion Sour

Glenmorangie Tale of Tokyo, Maraska Cherry, Yuzu, AquaFaba, Passionfruit, Orgeat 22

Mizu Manhattan

Glenmorangie Tale of Tokyo, Sherry, Honey, Lemon, Soda, Berries 22

Beer

Asahi (400ml) 10

Non-Alc

Niwa Spritz

Seedlip Grove 42, Grapefruit Soda, Lime, Capsicum 12

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Taste of Ebisu

\$55 per person

Edamame

First Course

Please choose one (4pc)

Eggplant & Tofu Roll

Salmon & Avocado Roll

Teriyaki Chicken Roll

Second Course

Please choose one

Kake Soba, Spring Onion,

Warm Kombu Tsuyu, Daikon, Tenkasu

Beef Tataki, Yuzu Kosho, Black Vinegar Dressing, Cress

Big Glory Bay Salmon, Black Sesame, Karashi Miso,

Yuzu Cucumber, Daikon, Ginger, Tosazu

Third Course

Please choose one

Karaage Chicken, Japanese Black Vinegar,

Green Chilli, Garlic Kewpie, Lemon

Vegetable Tempura w/ Dipping Broth

Eggplant Dengaku, Tama Miso,

Sesame & Bonito Flakes

Fourth Course

Please choose one

Big Glory Bay Salmon

w/ Moromi Miso, Cucumber & Wakame Pickle

Garlic & Black Pepper Teriyaki Glazed Tofu,
Shiitake & Swiss Brown Mushroom, Spring Onion

Chargrilled Beef Fillet

w/ Wafu Sauce, Wasabi Ponzu, Sesame Sauce ^(GM)

Add-Ons

Omakase Sashimi (9pc) 30

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