

CHEF'S SPECIAL A LA CARTE

Chef Yuta's A La Carte

Tsumami

Nanbanzuke 8
南蛮漬け
Japanese sweet vinegar mixed with
chopped onion and red pepper on fish

Simmered Fish Collar 15
兜煮
JCooked gently in a soy-infused broth,
the homey flavors are utterly comforting

Sashimi

Assorted Sashimi 20pcs 50
Today's Sashimi 5pcs 15

Sushi

Assorted Sushi 10pcs 50
Sea Urchin 14
Otoro 14
Today's Sushi 2pcs 10

Chef Taka's A La Carte

Sashimi

Fresh Oyster 3pcs 12
Salmon Sashimi 5pcs 15
King Fish Sashimi 5pcs 15
Tuna Sashimi 5pcs 17
O-Toro Sashimi 2pcs 28
Today's 4types Sashimi 12pcs 29
Today's Fish Carpaccio 25
with Tobiko & Ikura
(Sun-dried Tomato Dressing)

Donburi

Salmon Ikura Don 38
サーモンいくら丼
Tuna zuke Don 45
マグロ漬け丼(赤身、大トロ)
Taka's Special Sashimi Don 68
Taka's スペシャル海鮮丼

Chef Daigo's A La Carte

Sushi

Assorted Sushi 12pcs 55
握り鮓

Sashimi

Sashimi Small 9pcs 25
Sashimi Large 24pcs 60

Donburi

Daigo's Sashimi Don 45
Daigo's スペシャル海鮮丼

Tsumami

Salmon Toro Carpaccio 28
w/ Truffle oil, Yuzushio
サーモンカルパッチョ

OMAKASE

What is SUSHI OMAKASE?

Omakase means to leave it up to the chef.
Let the chefs serve you sushi and other dishes
they recommended that day.
If you choose to go omakase, it's polite to leave
it all up to the professional.

Although if you have allergies and
dietary requirements let us know in advance
and enjoy the adventure of omakase.

SUSHI OMAKASE

\$130 pp

Served at the table

1. **Appetiser**
前菜
2. **Sashimi**
お造り
3. **Grill**
焼き物
4. **Soup**
お椀
5. **Sushi**
鮓
6. **Dessert**
甘味



OMAKASE

CHEF YUTA'S SUSHI OMAKASE

Lunch \$110 pp/ Dinner \$130 PP

A traditional style of sushi with local seafood.

1. **Appetizer**
前菜
2. **Sashimi**
お造り
3. **Grill**
焼き物
4. **Soup**
お椀
5. **Sushi**
鮓
6. **Dessert**
甘味

Lunch: Tuesday-Friday
12:30-14:30

Dinner: Tuesday-Saturday
17:30-19:30
19:30-21:30

*Reservations are required.



--Chef's Profile----

Yuta Nakamura

Chef Yuta from Kobe, Hyogo prefecture is excited to introducing his sushi Omakase.

OMAKASE

CHEF TAKA'S SUSHI OMAKASE

Dinner \$130 PP

Traditional and fusion.
"One Sushi, Heart & Soul".

1. **Appetizer**
前菜
2. **Sashimi**
お造り
3. **Grill**
焼き物
4. **Soup**
お椀
5. **Sushi**
鮨
6. **Dessert**
甘味

Dinner: Tuesday-Saturday

17:30-19:30

19:30-21:30

*Reservations are required.



--Chef's Profile----

Taka Kurama

Chef Taka's passion is always there to make his original Omakase.

OMAKASE

CHEF DAIGO'S SUSHI OMAKASE

Lunch \$110 pp/ Dinner \$130 PP

Edomae Sushi in Sydney.

1. **Appetizer**
前菜
2. **Sashimi**
お造り
3. **Grill**
焼き物
4. **Soup**
お椀
5. **Sushi**
鮓
6. **Dessert**
甘味

Lunch: Monday, Tuesday & Friday
12:30-14:30

Dinner: Thursday-Monday
17:30-19:30
19:30-21:30

*Reservations are required.



--Chef's Profile---

Daigo Kani

Have experience in Japan for ten years.

Then moved to Sydney, Australia.

I joined to set up ten restaurants in Sydney.

The best thing about being a chef is working with special ingredients.
"Passion, Creation, and Tradition" is my cooking style and philosophy.
I wish all customers to enjoy the way of Japanese style.

OMAKASE

EIJU

\$99 pp

Italian Japanese Omakase style by former owner chef of EIJU

1. * **Salmon Tartare, Salmon Caviar, Squid Ink & Tapioca Cracker**
サーモンタルタル、イクラのイカ墨
タピオカクラッカー添え
- * **Salmon Rice Paper Rolls, Cucumber, Mango, Gochujang Mayo, Tomato, & Avocado**
サーモンマリネ、マンゴー、トマト、
コチュジャンマヨネーズの生春巻き
2. **Roast Duck, Tofu, Zucchini, White Fungus, Corn, Wakame Seaweed, Bang bang Gie Sauce**
ローストダック、豆腐、若布、白木耳、
バンバンジーソース
3. **Spaghetti. Seafood Ragù, Yuzu Foam**
海鮮ミートソーススパゲティ、柚子泡添え
4. **Grilled Wagyu Beef(MR), Konbu Butter Rice, Yakiniku Sauce**
和牛グリル(ミディアムレア)、
昆布バターライス、焼き肉ソース

5. **Watermelon nube, Honey dew Melon Coulis, Coconut Milk Granita, Meringue**
西瓜のムース、ハニーデューメロンソース、
ココナッツミルクグラニテ

Thursday - Tuesday 17:30 - 19:30

19:30 - 21:30

* This is not Sushi Omakase

Reservations are required.



--Chef's Profile---

After 5 years of preparatory training in Japan, left for Italy in 1990. There Hideki Okazaki trained in the authentic kitchens of two Michelin star restaurants, "La Frasca" and "Arnolfo". After his profound experience in Italy and skilled with the culinary style of the area, he set foot on Australian soil in 1992. Here in Australia, he refined his already formidable skills under such chefs as Steve Manfredi, owner chef of Italian restaurant "Manfredi", and later Tony Bilson, owner chef of the French restaurant "Ampersand". In 2001, his performance as second chef to Tony Bilson at the modern Australian restaurant "Arena" was defining. For later in 2005, Hideki Okazaki took on the role of owner chef of RISE in Darlinghurst, Sydney. He has been working as a head chef at "Le Trader" for two years and brushed up this restaurant as an owner chef. Now brimming with skills at EIJU Fusion Japanese Dining, he designs dishes with an innovative approach, fusing Asian flavour and using western techniques with the basic essence of Japanese cuisine.

OMAKASE

ONLY SAKE OMAKASE

This new course is chosen 8 kinds of excellent and rare sake with your ordering the great Chef's Ala Carte meals.

You can also choose 5 kinds and 3 kinds of sake courses, including Umeshu & Yuzushu, so you may enjoy with your style.

As Sake Ambassador, I want to introduce many unique sake by changing regularly with Japanese Sakagura's enthusiasm, so you can have a new experience.

8 kinds of Sake \$79 pp

5 kinds of Sake \$51 pp

3 kinds of Sake \$31 pp

***Minimum Food Order \$20 pp is required.**

Tuesday - Saturday

17:30 - 19:30

19:30 - 21:30

***Reservations are required.**



--Chef's Profile---
Yuichi Kanamaru

In 2002, Migrated from Japan to Sydney.
Meanwhile, Organizing Social Wine Tasting Club as a Chairman by hobby.
2009, obtained Wine Sommelier Certification at TAFE NSW and started working at Japanese Restaurant Group in CBD.

Two years later, took the Certification of Sake Sommelier (Kikisake-shi) of the Sake Service Institute (SSI) of Japan. During that, consulting for creating beverage menu and training staff for not only these restaurants but also outsides.

From 08/2020, started "Sake Omakase" course at Gold Class Daruma Restaurant and continues to the present as Sake Ambassador.
-Sake & Wine Sommelier.