

A LA CARTE

Edamame 6
枝豆

Nasu Dengaku 12
茄子田楽 (Eggplant)

Tofu Salad 8 / 15
豆腐サラダ

Agedashi Tofu 12
揚げ出し豆腐

Avocado Salad 10 / 18
アボカドサラダ

Chikuwa Tempura 12
竹輪の天ぷら (Fishcake)

Dumpling Tempura 12
餃子の天ぷら

Crumbed Oyster 3P / 6P 10 / 20
カキフライ

Karaage Chicken 10 / 20
唐揚げチキン

Vegetable Tempura 12 / 24
野菜天ぷら

Seafood Tempura 18 / 36
海鮮天ぷら

Lobster Tempura 28 / 56
ロブスター天ぷら

Sake Steamed Clams 16
アサリの酒蒸し

Unagi Kabayaki 45
鰻かば焼き (BBQ EEL)

**Salmon confit, tomato salsa,
julienne salad, yuzu kosho
spinach purée** 20

A LA CARTE

Spaghetti, Seafood Ragù, 22
Yuzu Foam
海鮮ミートソーススパゲッティ、柚子泡添え

Grilled Wagyu Beef (MR), 48
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、焼肉ソース

Grilled Miso Cod Fish 35
銀ダラ西京焼き

Teriyaki Chicken 28
照り焼きチキン

Teriyaki Salmon 32
照り焼きサーモン

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

Tsumami

Salmon Toro Carpaccio 28
w/ Truffle Oil, Yuzushio
Tuna Carpaccio w/spicy sauce 33

Sashimi

Sashimi 6pcs 18
Sashimi 9pcs 25
Sashimi 24pcs 60

* We can arrange your sashimi plate with only
Salmon or Kingfish or Tuna, if you prefer.

Sushi

Nigiri Sushi 6P 30
Nigiri Sushi 12P 65

COURSE

HIBIKI COURSE

\$66 pp

1. Sashimi Salad
2. Salmon confit, tomato salsa, julienne salad, yuzu kosho spinach puree
3. Spaghetti, salmon caviar, mentaiko, fluffy white miso cream sauce
4. Seafood Tempura
5. Chirashi Sushi
6. Ice cream
CHOICE OF GREEN TEA or
BLACK SESAME ICE CREAM

YAMAZAKI COURSE

\$99 pp

1. Assorted Sashimi
2. Grilled Miso Cod Fish
3. Seafood Tempura
4. Roasted pork, cauliflower puree, enoki, plum teriyaki jus
5. Chirashi Sushi
6. White chocolate semi- freddo, mango, Frangelico cherry

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**
鮨
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**
鮨
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 confit, tomato salsa, julienne salad, yuzu kosho spinach purée
2. Grilled Octopus, pickled ume puree, yuzu mayo, gochujang
3. Spaghetti, salmon caviar, mentaiko, fluffy white miso cream sauce
4. Roasted pork, cauliflower puree, enoki, plum teriyaki jus, paprika rice
5. White chocolate semi- freddo, mango, Frangelico cherry

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

SAKE OMAKASE

We have thoughtfully selected and paired 8 kinds of rare and delightful sake with our Chef's HIBIKI 6 course meal.

You also have the option of 5 or 3 kinds of sake, including Umeshu & Yuzushu. You may also pair your 8, 5 or 3 kinds of sake with our A La Carte Menu.

As the Sake Ambassador, I regularly use my experience and Japanese Sakagura's inspiration to update our sake selection, so that each time you will enjoy a unique sake experience.

Please enjoy “一酒一期一会” (One Sake with Once in a Lifetime Occasion) in the elegant and exclusive atmosphere of our Bar Counter.



--Profile---
Sake Ambassador
Yuichi Kanamaru

More than 10 years as a Sake and Wine Sommelier in the Sydney area.
Proudly started “Sake Omakase” course at Gold Class Daruma Restaurant as Sake Ambassador since 08/2020.

- a. 8 kinds of Sake with HIBIKI Course \$145 pp
- b. 5 kinds of Sake with HIBIKI Course \$117 pp
- c. 3 kinds of Sake with HIBIKI Course \$97 pp
- d. 8 kinds of Sake serving \$79 pp*
- e. 5 kinds of Sake serving \$51 pp*
- f. 3 kinds of Sake serving \$31 pp*

*With A La Carte - \$20 Minimum Order is required.

Monday & Tuesday
17:30 - 21:30 (L/O 21:00)

Wednesday – Friday
17:30 - 21:00 (L/O 20:00)

*** Reservation required.**

Walk-ins are accepted only when there are available seats.

DESSERT

Green Tea Ice Cream 6
抹茶アイスクリーム

Black Sesame Ice Cream 6
黒胡麻アイスクリーム

Sakura Gelato 6
桜ジェラート

Dessert of the day 17
本日のデザート