

# F I V E

FIVE introduces Modern European Gastronomy guided by Japanese finesse expressed through the five core elements — Gomi | Taste, Goshiki | Colour, Goho | Cooking, Gotei | Moderation, Gokan | Senses.

This guiding philosophy shapes the seasonal tasting menu with an experimental and progressive approach.

## Gomi

### 五味

The five tastes of Gomi are "Sweetness", "Sourness", "Saltiness", "Bitterness" and "Umami".

## Goshiki

### 五色

In the preparation and plating of Japanese cuisine, special emphasis is placed on the use of five colours. "Red", "Yellow", "Blue/ Green", "White" and "Black" to express the excellence of Japanese cuisine.

## Goho

### 五法

The five basic Japanese cooking methods are "Nama"(cutting), "Niru" (simmering), "Yaku" (grilling), "Musu" (steaming) and "Ageru" (deep-frying).

## Gotei

### 五適

The five types of moderation are "Heat", "Ingredients", "Volume", "Technique", and "Attitude".

## Gokan

### 五感

The five senses of Gokan are "Sight", "Hearing", "Smell", "Touch" and "Taste".

Join our community on:



p48.com.au

## À la carte

---

### Bread

Iggy's White Sourdough, Koji Butter  
12

### Sydney Rock Oysters

Chardonnay Mignonette, Lemon Oil

Half Dozen or Dozen 45 | 84  
Add 2g Oscietra Caviar 10

### Caviar 30gr

Oscietra Caviar, Tuna Tartare, Brioche,  
Creme Fraiche  
169

### Gougère

Tête de Moine, Parmesan Crust, Brie,  
Truffle Honey  
8

### Moreton Bay Bug Tempura

Tapioca, Green Kale, Oyster Emulsion  
32

### Zucchini Flowers

Ricotta, Anchovies, Tomato Ponzu  
22

### Piadina

Western Australian Amaebi, Flat Beans,  
Burnt Lime, Guanciale  
24

*Our menu is subject to seasonal availability*

All prices inclusive of GST

A minimum credit card surcharge of 1.5% applies  
A 15% surcharge applies to Sundays and public holidays

### Crudo

WA Amaebi, Orange, Pistacchio,  
Rhubarb Vinaigrette  
36

### Fusilli

Green Pesto, Provolone Cream, Pickled Zucchini,  
Burnt Lime Oil  
34

### Spaghetti

Tomato, Wagyu Breasola, Wagyu Vinaigrette,  
Walnuts  
42

### John Dory

Sake Kasu Beurre Blanc, Oscietra Caviar,  
Salt Bush, Ikura  
45

### Blackmore's Wagyu Chuck Tail Flap M9+

Five Condiments  
*Kombu and Saltbush Salt, Tarragon Vinegar Jelly,  
Citrus Kosho, Burnt Lime Powder, Cherry Compote*  
48

### Bistecca

600g Copper Tree Dry-Aged Rib Eye, Sansho Jus  
169

### Mushrooms

Grilled Lion's Mane, Black Pearl, Grey Oyster,  
Vegetable Graze  
24

### Butter Lettuce Salad

Buttermilk, Parsley, Chardonnay Vinaigrette  
18

## 3 Course Lunch Experience 79

Includes a glass of wine

---

### Zucchini Flowers

Ricotta, Anchovies, Tomato Ponzu

### Crudo

Ocean Trout, Heirloom Tomato, Umeboshi,  
Rhubarb Vinaigrette  
-

### Fusilli

Green Pesto, Provolone Cream, Pickled  
Zucchini, Burnt Lime Oil

or

### Spaghetti

Tomato, Wagyu Breasola, Wagyu  
Vinaigrette, Walnuts  
-

or

### Blackmore's Wagyu Chuck Tail Flap M9+

Five Condiments  
*Kombu and Saltbush Salt, Tarragon Vinegar Jelly,  
Citrus Kosho, Burnt Lime Powder, Cherry Compote*  
Upgrade +20  
-

### Dessert

Sorrel Sorbet, Granny Smith, Yoghurt,  
Lime, Honey  
-

*Choose a wine by the glass:*

2022 S. & V. Michelet Petit Chablis  
2022 Blain Gagnard or Bourgogne Passetoutgrain