

# garaku 雅楽

## SAKIZUKE 先付

Yuba, Broccolini, Tsuyu Dashi

## HASSUN 八寸

Cuttlefish, Ikura, Nasturtium  
Scampi, Arare, Caviar, Lime  
Amaebi, Autumn Crisp Grape, Lemon  
Shime-Saba, Green Plum, Myoga

## OTSUKURI お造り

Hiramasa Kingfish, Shishito, Melon

## YAKIMONO 焼物

Foie Gras Monaka, Fig

## SUIMONO 吸い物

Mussel, Alfonsino, Spinach, Chervil

## SHUSAI 主菜

WA Marron, Koji Butter, Herb Bouquet  
A5 Kagoshima Wagyu, Pine Mushroom, Kumquat (add Truffle 2g +10)

## MIZUMONO 水物

Marigold Flower, Shiso, Seasonal Berries  
Hojicha Infusion, Miso Cremeux, Chocolate Sorbet

330 pp

## Beverage Pairing

'The Elegance of Harmony' 120 pp | 'Taste of Tradition' 220 pp

*Unlimited Still or Sparkling Antipodes Mineral Water 12 pp*

*Our menu is subject to seasonal availability*

雅  
樂

CURATED ADDITIONS

SHUSAI 主菜

Miso Duck, Purple Cabbage, Sansho +34

SHOKUJI 食事

Clay Pot Rice, Ikura, Crispy Mushroom, Ebi, Octopus +25

30g Kristal Caviar, Potato Choux +215

Hennessy V.S.O.P Celebration Cake +28

All prices inclusive of GST, a minimum credit card surcharge of 1.5% applies,  
a 15% surcharge applies to Sundays and public holidays