



CONTACT

**EVENTS@KISUME.COM.AU | 03 9663 0310 EXT: 5
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CHEF'S TASTING MENU

66PP MENU

OYSTER ON ARRIVAL +7.5PP

EDAMAME

Sea salt, shiso flower, garlic oil

YUZU TUNA & SNAPPER

Tartare, yuzu miso

WAGYU BEEF

Japanese BBQ sauce, pickled padron

OR

CHICKEN KATSU

Mustard miso, fried shallot,
salad leaves

served with

GARDEN SALAD

Soy Amazu dressing

95PP MENU

OYSTER ON ARRIVAL +7.5PP

EDAMAME

Sea salt, shiso flower, garlic oil

TUNA SASHIMI

Ama sudachi, mizuna, wasabi,
foie gras

BBQ CHICKEN TERIYAKI

Yuzu ponzu, mustard miso

WAGYU BRISKET

Japanese BBQ sauce,
pickled padron, cos lettuce

served with

GARDEN SALAD

Soy Amazu dressing

STRAWBERRY SORBET

Finger lime, shiso, bronze fennel

145PP MENU

OYSTER ON ARRIVAL +7.5PP

KINGFISH SASHIMI

Truffled soy, chives, shio kombu

SUSHI FEATURE BOX

6pcs nigiri & maki

BBQ CHICKEN TERIYAKI

Yuzu ponzu, mustard miso

ANGUS SCOTCH FILLET

Shogayaki, lime

served with

GARDEN SALAD

Soy Amazu dressing
&

KIPFLER POTATO

Shio Kombu, maple mustard,
chive

HAZELNUT DACQUOISE

Chocolate, Frangelico, gold leaf

195PP MENU

OYSTER ON ARRIVAL +7.5PP

PACIFIC OYSTER

Dai dai, chive

KINGFISH SASHIMI

Truffled soy, chives, shio kombu

TUNA TATAKI

Foie gras, sudachi ponzu, wasabi

PREMIUM SUSHI

MURRAY COD

Ginger ponzu, bittercress, chilli

ANGUS TENDERLOIN

Mushroom, black garlic, wasabi
served with

KIPFLER POTATO

Shio kombu, maple mustard, chive

HAZELNUT DACQUOISE

Chocolate, Frangelico, gold leaf

DIETARY REQUIREMENTS AND ALLERGIES CAN BE CATERED FOR. SAMPLE MENUS ONLY. SUBJECT TO CHANGE.



CANAPÉ MENU

CANAPÉS

Cucumber, yuzu kosho crème, black garlic	9.5
Crispy wagyu truffle	16.5
King prawn tempura	14.5
Tuna nori crisp	14.5
Yuzu tuna & snapper, tartare	13.5
Crispy rice sushi, hokkaido scallop	13.5

NIGIRI

Wagyu & foie gras nigiri	17.5
Toro nigiri	18.5
Tuna nigiri	12.5
Salmon nigiri	12.5
Kingfish nigiri	11.5
Scallop nigiri	15.5

MAKI

Spicy tuna maki	9.5
Moreton bay bug maki	9.5
Avocado maki	9.5

CANAPÉ PACKAGE > 36.5PP

Crispy wagyu truffle	
King prawn tempura	
Nori crisp, tuna, caviar	

ADDITIONS

Edamame	17.5
3pc oysters	22.5

UPGRADES

Oscietra caviar	12.5 PP
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SIDE DISHES

Broccolini	19.5
Kipfler potato	18.5

CAKE

Kisumé hazelnut dacquoise celebration cake	175
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CLASSIC PACKAGE

2HR 100PP

3HR 120PP

4HR 140PP

PLEASE SELECT 3 WINES:

SPARKLING

NV Cester Camillo Prosecco Extra Dry	Veneto, Italy
NV Chandon Blanc de Blancs 'Special Edition'	Yarra Valley, Vic

WHITE

2024 Marnong Estate Chardonnay	Sunbury, Vic
2025 Pewsey Vale Riesling	Eden Valley, SA
2024 Cantina Tollo 'Rocca Ventosa' Pinot Grigio	Abruzzo, Italy

ROSÉ

2023 Rameau D'or Petit Amour Rose	Provence, France
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RED

2024 Levant by Levantine Hill Pinot Noir	Yarra Valley, Vic
2022 Skillogalee Estate Shiraz	Clare Valley, SA
2021 Convino Chianti Classico Sangiovese	Tuscany, Italy

PREMIUM PACKAGE

2HR 150PP

3HR 170PP

4HR 190PP

PLEASE SELECT 5 BEVERAGES:

CHAMPAGNE & SPARKLING

NV Piper Heidsieck Cuvée Brut	Champagne, France
NV Moët & Chandon Impérial 'Limited Edition' Brut	Champagne, France
2012 Chandon 'Late Disgorged' Brut	Yarra Valley, Vic

WHITE

2025 Heggies Vineyard 'Cloudline' Chardonnay	Eden Valley, SA
2023 Isabelle et Denis Pommier Chablis	Chablis, France
2024 Dreissigacker 'Organic Dry' Riesling	Rheinhessen, Germany
2023 Sartori Soave 'Garganega'	Veneto, Italy

ROSÉ

2024 Chateau d'Esclans 'Whispering Angel'	Provence, France
2024 La Chézatte Sancerre	Loire Valley, France

RED

2024 Yabby Lake 'Red Claw' Pinot Noir	Mornington Peninsula, Vic
2022 Isabelle et Denis Pommier Pinot Noir	Burgundy, France
2022 Heathcote Estate 'Single Vineyard' Shiraz	Heathcote, Vic
2021 Luca Bosio Nebbiolo d'Alba	Tuscany, Italy
2024 Domaine de Verquière Grenache Blend	Rhone Valley, France

SAKE

Dassai 45 Junmai Daiginjo (1.8L)	Yamaguchi, Japan
Tengumai 'Umajun' 60 Junmai (1800ml)	Ishikawa, Japan

ALL BEVERAGE PACKAGES INCLUDE TAP BEERS, SOFT DRINKS AND MINERAL WATER. SAMPLE MENUS ONLY. SUBJECT TO CHANGE.

NON-ALCOHOLIC PACKAGE

2HR 75PP

3HR 85PP

4HR 95PP

COPENHAGEN SPARKLING GREEN TEA 'LYSEGRØN'

Copenhagen, Denmark

LEITZ RIESLING

Rheinheissen, Germany

NASHIBO

Nashi Pear, Kiwi, Kaffir Lime, Soda

RYUJIN

Jasmine, Yuzu, Tonic

KOMOREBI

Honeydew, Coconut, Strawberry Gum



ALL BEVERAGE PACKAGES INCLUDE SOFT DRINKS AND MINERAL WATER. SAMPLE MENUS ONLY. SUBJECT TO CHANGE.

ON CONSUMPTION

COCKTAILS

SUIREN AMERICANO 27
Maidenii 'Kina' Aperitif, Scarlet 'Radice' Amaro, Bergamot, Pocari Sweat Soda

KAJUEN HIGHBALL 26
Toki Whisky, Nashi Pear, Kiwi, Kaffir Lime, Soda

JAPANESE PUNCH 27
Ketel One Vodka, Ginger, Melon, Elderflower

KŌKU 27
Tanqueray Gin, Lychee, Crème de Violette

NON-ALCOHOLIC

NASHIBO 17
Nashi Pear, Kiwi, Kaffir Lime, Soda

KOMOREBI 17
Honeydew, Coconut, Strawberry Gum

NON-ALCOHOLIC SPARKLING TEA

COPENHAGEN LYSEGRØN 720ML (COLD) 125
Sencha, Green Tea, Citrus



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SAKE BY THE BOTTLE (720ML)

LIGHT & REFRESHING - BRIGHT & CRISP

Fukuju 70 Junmai	Hyogo	215
Imayo Tsukasa 'Ima Oysters' 65 Junmai	Niigata	175

ELEGANT & AROMATIC - FLORAL, SILKY, POLISHED

Houraisen 'Bi' 45 Junmai Daiginjo	Aichi	325
Kuni Zakari 'Saika' 50 Junmai Daiginjo	Aichi	220
Dassai 23 Junmai Daiginjo	Yamaguchi	390

TEXTURAL & SAVOURY - FAVOURFUL, UMAMI, TRADITIONAL

Kenbishi 'Mizuho' 70 Junmai	Hyogo	280
Amanoto 55 Junmai Ginjo	Akita	195

UMESHU & YUZUSHU BY THE BOTTLE (720ML)

SWEET - MARZIPAN, APRICOT, CANDIED

Houraisen 'Kanjuku' Umeshu	Aichi	290
Choya 'Kokuto' Umeshu	Osaka	195

FRUITY - TANGY, CITRUS, SWEET

Heiwa Shuzo 'Tsuru Ume' Yuzushu	Wakayama	250
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SOMMELIERS ARE AVAILABLE TO ASSIST WITH SPECIAL REQUESTS.

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SPARKLING

NV	Chandon Blanc de Blancs 'Special Edition'	Yarra Valley, Vic	135
2012	Chandon Late Disgorged Brut	Yarra Valley, Vic	145

NV	Cester Camillo Prosecco Extra Dry	Veneto, Italy	95
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CHAMPAGNE

BLANC DE BLANCS

NV	Ruinart Blanc de Blancs Brut	Champagne, France	460
NV	Pierre Gimonnet 'Cuvée Cuis' Premier Cru Brut	Champagne, France	275
2013	Pol Roger Vintage Brut	Champagne, France	550

BLENDS

NV	Piper Heidsieck 'Essentiel' by Lucas Extra Brut	Champagne, France	235
NV	Louis Roederer 'Collection 244' Brut	Champagne, France	330
NV	Ruinart 'R de Ruinart' Brut	Champagne, France	365
NV	Bollinger 'Special Cuvée' Brut	Champagne, France	280
NV	Moët & Chandon Impérial 'Limited Edition' Brut	Champagne, France	150

ROSÉ

NV	Ruinart Brut	Champagne, France	450
NV	Andre Clouet 'No 3' Rose	Champagne, France	320
NV	Billecart-Salmon Brut	Champagne, France	460



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WHITE

CHARDONNAY

2024	Bannockburn	Geelong, Vic	200
2024	Marnong Estate	Sunbury, Vic	90
2024	Domaine Naturaliste 'Discovery'	Margaret River, WA	115
2023	Tolpuddle	Coal River, Tas	300
2020	Arnaud Baillet	Burgundy, France	150
2023	Isabelle et Denis Pommier Chablis	Chablis, France	145
2020	Jean-Marc Brocard 'Vaulorent'	Chablis 1er Cru, France	260

RIESLING

2024	Crawford River 'Strata'	Henty, Vic	115
2025	Henschke 'Peggy's Hill'	Eden Valley, SA	100
2025	Pewsey Vale	Eden Valley, SA	90
2025	Leeuwin Estate 'Art Series'	Margaret River, WA	85
2015	Gunther Steinmetz 'Dröhner Hofberg' GD	Mosel, Germany	175

SAUVIGNON BLANC

2024	Shaw + Smith	Adelaide Hills, SA	115
2025	Cloudy Bay	Marlborough, NZ	140
2022	Domaine de la Chézatte	Loire Valley, France	110
2022	Domaine Roblin 'Enclos de Maimbray' Sancerre	Loire Valley, France	170

PINOT GRIGIO & OTHERS

2024	Tar & Roses Pinot Grigio	King Valley, Vic	80
2025	Brokenwood Pinot Gris	Beechworth, Vic	90
2023	Sartori 'Sella' Soave Classico	Veneto, Italy	90

ROSÉ

2024	Marquis de Pennautier	Languedoc, France	90
2019	Other Voices	Mornington Peninsula, Vic	85
2024	Chateau d'Esclans 'Whispering Angel'	Provence, France	120



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RED

PINOT NOIR

2024	Levant by Levantine Hill	Yarra Valley, Vic	100
2024	Giant Steps	Yarra Valley, Vic	115
2024	Bannockburn	Geelong, Vic	190
2022	Isabelle et Denis Pommier	Burgundy, France	145
2023	Burn Cottage 'Moonlight Race'	Central Otago, NZ	195

SHIRAZ

2024	Bannockburn '1314'	Geelong, Vic	85
2022	Heathcote Estate 'Single Vineyard'	Heathcote, Vic	135
2022	Shaw + Smith Shiraz	Adelaide Hills, SA	160
2021	Greenock Creek Shiraz	Barossa Valley, SA	100

CABERNET SAUVIGNON & BLENDS

2022	Yalumba 'Signature'	Barossa Valley, SA	220
2022	Vasse Felix 'Premier'	Margaret River, WA	150
2021	Domaine Naturaliste 'Discovery'	Margaret River, WA	95

GRENACHE & BLENDS

2022	Marli Russell by Mount Mary 'RP2' Grenache Blends	Yarra Valley, Vic	120
2022	Rockford 'Moppa Springs' Grenache Blends	Barossa Valley, SA	170
2021	Stonegarden 'Northwest' Grenache	Eden Valley, SA	210
2024	Domaine de Verquière Grenache Blends	Côtes du Rhône, France	85

ITALIAN RED

2019	Produttori del Barbaresco Nebbiolo	Piedmont, Italy	325
2019	Rocche Costamagna Barolo Nebbiolo	Piedmont, Italy	190
2020	Corte dei Venti Rosso di Montalcino Sangiovese	Tuscany, Italy	180



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BEER

TAP

Stomping Ground 'Laneway' Lager Victoria, Collingwood 13
360ml 4.7%

La Sirene Urban Pale 'Farm House Pale Ale' Victoria, Reservoir 13
360ml 5.2%

BOTTLES & CANS

Sapporo 'Premium' 500ml 5.0% Hokkaido 19

WATER

Mineral Water

Antipodes Sparkling & Still Water 14pp



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