

MENU

Butterfly promises to offer unforgettable and unique epicurean experience with kappo-style Korean course consisting of the finest ingredients sourced around Australia

Lunch omakase course 12pm to 1:00pm \$75 [\[Click here\]](#)

Dinner omakase course first seating 05:30 pm to 7:30pm,
second seating 8:00pm to 10:00pm \$150 [\[Click here\]](#)

* Please note this is just a sample menu. We change our menu very often.

OMAKASE

The phrase “omakase”, literally “I leave it up to you,” is most commonly used when dining at Japanese restaurants where the customer leaves it up to the chef to select and serve seasonal specialties. The Japanese antonym for “omakase” is “okonomi,” which means you are choosing what to order. In English, the expression is used by patrons at restaurants to leave the selection to the chef, as opposed to ordering à la carte. The chef will present a series of plates, beginning with the lightest fare and proceeding to the heaviest dishes.

KAPPO

The term 'Kaiseki'—is a refined way of Japanese dining offering a seasonal course menu of elaborately prepared dishes, served almost like art in an elaborate, formal dining room—or casual izakaya-style cuisine where small plates are served to accompany drinks. Well, Kappo falls somewhere between the two. As with omakase Kaiseki, Kappo is a multi-course meal that is left entirely up to the chef. Kappo simply means 'to cut and to cook', an all-encompassing word for a less formal cuisine that emphasizes the proximity between the diner and the chef who is cutting and cooking the food.