

WINTER INDULGENCE

Degustation for 2 or more people

139.0pp

Add Miso Citrus Lobster to make it extra special

179.0pp

EDAMAME

steamed and salted baby soya beans in the pod

NUMBER ONE SPECIAL

Crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, then topped with bittersweet soy glaze

WAGYU TATAKI

Darling Downs wagyu sirloin AA5+, seared rare and chilled served with garlic chips, momichi oroshi and ponzu sauce

SALMON MOYASHI

Atlantic salmon seared with teriyaki sauce on a bed of moyashi with togadashi and yuzu aioli

DRAGON ROLL

tempura prawn with crab salad and cucumber, wrapped in nori, layered with unagi and avocado, topped with tuna flakes and smelt roe sprinkle

YUZU SORBET

made from yuzu lemon, a delicate glaze to cleanse the palate

SAND WHITING WITH GREEN APPLE MAYONNAISE

seasoned sand whiting fillets tempura style with red onion slivers and green apple mayonnaise

ANAGO SCALLOP

tempura Hokkaido scallops stuffed with crab salad and asparagus, with a bittersweet soy sauce glaze

WAGYU HOT ROCK

self-cook your wagyu sirloin AA5+ just the way you like it, served with dipping sauces

KOBE'S MISO SOUP

house made dashi with our own blend of red and white miso to create the perfect umami flavour to cleanse and prepare the palate for the next courses

MISO CITRUS LOBSTER (upgrade only)

lobster lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

CHUSHI

chocolate sushi filled with vanilla bean rice pudding, strawberry and mango pearls