

WINTER LUXURY

12 course luxury degustation	155.0pp
Upgrade to 13 courses with Miso Citrus Lobster Tail	188.0pp

NUMBER ONE SPECIAL

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

A TANTALISING TASTING PLATE

YUZU CALAMARI

bottle squid tubes grilled on the robata with yuzu butter, served with amadare sauce

SPICY TUNA MAKI

tuna and cucumber roll with spicy mayonnaise, finished with baby coriander

DRAGON EGG

kingfish tartare with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

WASAKI SHOOTER

freshly shucked oyster, served chilled in a spirited blend of wasabi, sake, mirin, soy and lemon

DAIKON SALAD

shredded daikon with red radish, cucumber and creamy sesame dressing

WAGYU TATAKI

seared and chilled, served rare with garlic, ginger and ponzu sauce

SWEET CHILLI MOTOYAKI CRAB **[H1]**

Alaskan crab, steamed then baked with sweet chilli motoyaki sauce, served with fresh lime

LEMON SORBET

to cleanse and prepare the palate for the next courses

WAGYU HOT ROCK

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

ADD MISO CITRUS LOBSTER TAIL (upgrade only)

rock lobster tail cooked in a wafu thermidor sauce, with miso citrus and wafu steamed vegetables

GARLIC RICE

Akitakomachi premium shortgrain rice steamed Japanese style, then teppan grilled with garlic and soy

KOBE'S MISO SOUP

house made red and white miso creates the perfect umami flavoured soup

FLAMING ANKO

green tea crème brulee with red bean served flaming to the table for a caramelised finish