

WINTER INDULGENCE

10 course degustation

145pp

Upgrade your Winter Indulgence menu with Alaskan crab

28pp

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

DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

WAGYU TATAKI

Darling Downs wagyu sirloin AA5+, seared rare and chilled, with momiji oroshi and ponzu sauce

SEAFOOD POKE SALAD

Hawaiian style sashimi cubes marinated in poke sauce on seaweed salad

WAFU PORK PILLOW

Japanese braised pork belly steamed in a light bun, with cucumber and kewpie salad and togorashi sprinkle

HIRAMASA ROLL

Aburi kingfish on a crab salad and avocado roll with finger lime and black tobiko

SOMEN AND TOFU SALAD

somen noodles and crispy tofu, with mixed leaves and soy dressing

SOFT SHELL CRAB SLYDER

soft shell crab tempura on a brioche style bun with Japanese style tartare sauce

ALASKAN CRAB (UPGRADE ONLY)

grilled robata style in the shell to highlight its sweetness, served with fresh lime

WAGYU HOT ROCK

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

FLAMING ANKO

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