

WINTER INDULGENCE

10 course degustation

145pp

Upgrade your Winter Indulgence menu with Alaskan crab

28pp

NUMBER ONE SPECIAL

fireballs of 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

JALAPENO SCALLOP **[H1]**

Hokkaido scallops grilled, served with jalapeno dressing and finger lime pearls

DUCK ROLL

roasted duck, poached asparagus, cucumber and burdock root, layered with duck skin and drizzled with yuzu miso and amadare sauce

WAGYU TATAKI

Darling Downs wagyu sirloin AA5+, seared rare and chilled, with garlic chips, momichi oroshi (ground white radish and Japanese chilli paste) and ponzu sauce

LOBSTER WITH SEAWEED BUTTER

goujons of slipper lobster tempura served with seaweed butter and dipping sauce

TERIYAKI BARRAMUNDI

farmed barramundi fillet marinated in our house made teriyaki sauce served on a bed of exotic mushrooms

STEAMED RICE

Akitokomachi premium Japanese rice

MISO SOUP

Kobe Jones's red and white miso soup

WAGYU HOT ROCK

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

ALASKAN CRAB **(UPGRADE ONLY)**

grilled to highlight the sweetness, served with fresh lime

STRAWBERRY PANNACOTTA SHOTS

refreshing vanilla pannacotta shots topped with strawberry sauce and mint