

PERFECT FOR 2

per person (must be ordered in multiples of 2)
with matching beverages

125.⁰⁰
165.⁰⁰

NV VILLA SANDI 'II FRESCO' PROSECCO,
Veneto, Italy

LOLLIPOP ROLL

tuna, kingfish, salmon, crab salad, asparagus and smelt roe, wrapped in thinly peeled cucumber with soy sauce vinaigrette

WAFU OYSTERS

freshly shucked Pacific oysters in the shell, served with ponzu dressing

JALAPENO SALMON TATAKI

flamed sashimi salmon rosettes with jalapeno dressing, garnished with salmon roe and slivers of jalapeno

TUNA TATAKI KOBE JONES STYLE

black pepper coated seared tuna with cream sauce, steamed mushroom and poached asparagus

2015 LAURENZ ESTATE GRUNER VELTLINER,
Niederosterreich, AT

BABY GREENLIP ABALONE

Kangaroo Island greenlip abalone, slow-cooked for five hours in misoyaki and teriyaki sauces

GRILLED SCAMPI

glazed in garlic seaweed butter and served with fresh lime

NV BOUCHARD AINE ROSE, Burgundy, France

MISO CITRUS LOBSTER TAIL

Brazilian wild caught coral lobster tail cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

WAGYU 5+ AMIYAKI

Master Kobe wagyu 5+, grilled to medium, sliced and served with amiyaki sauce, accompanied by enoki and shimenji mushrooms sautéed in seaweed butter

2011 BIMBADGEN BOTRYTIS SEMILLON,
Hunter Valley, NSW

SORRY WE DROPPED THE CHEESECAKE

New York style mixed berry chocolate and white chocolate cheesecake fingers on a chocolate crumble with bittersweet berry compote