



PERFECT FOR 2

Per person (must be ordered in multiples of 2 people)

With matching beverages

125.0 pp

155.0 pp

MIYAMIZU SAKUARA, Masune sake (served cold)

FLAMING NUMBER ONE SPECIAL

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

THE DUCHESS CUVÉE NV, Hunter Valley

TUNA TATAKI WITH WASABI AVOCADO MOUSSE

sashimi tuna with sesame and cracked black pepper coating, seared and topped with teriyaki sauce and served on a pillow of wasabi avocado mousse

LOLLIPOP SUSHI

tuna, kingfish, salmon, crab salad, asparagus, capers and burdock root, wrapped in thinly peeled daikon with yuzu vinaigrette, crispy capers and smelt roe

JUMBO PARMESAN MOTOYAKI OYSTER

giant freshly shucked oyster baked with parmesan motoyaki served in the half shell

SWEET MISO SCALLOP NIGIRI

miso marinated Hokkaido scallop seared, wrapped in nori and finished with yuzu butter and anago sauce

NV BOUCHARD AINE ROSE, Burgundy, France

SPICY LOBSTER ROLL KJ

California roll with mouth-watering lobster baked with our own spicy cream sauce and a sprinkle of smelt roe, shallot, roasted sesame seed, slices of fresh jalapeno and bitter soy glaze

GARLIC SEAWEED BUGS

wild caught Moreton Bay bugs steamed then grilled robata style in the 1/2 shell, basted in garlic seaweed butter and served with fresh lime

MISO MACADAMIA PATAGONEAN TOOTHFISH

Glacier 51 Patagonian toothfish, the waxy of the sea', with buttered Macadamia crust delicately basted with yuzu miso sauce

2014 HILL & VALLEY CABERNET SAUVIGNON, Barossa Valley SA

WAGYU HOT ROCK

self-cook your wagyu just the way you like it, served with seasoning and two dipping sauces

2013 PETER LEHMANN BOTRYTIS SEMILLON, Barossa Valley

FLAMING ANKO

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