

OKR (OUR KITCHEN RULES)

per person

145.0 pp

NUMBER ONE SPECIAL

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

WAGYU TATAKI

Darling Downs wagyu sirloin AA6+ , seared rare and chilled , wiht momiji oroshi and ponzu sauce

TOKYO PIZZA

crisp Japanese style pizza dough with amadare pizza sauce, fresh belly salmon shavings, tomato, avocado and Japanese pickles, finished with honey wasabi sauce

HOKKAIDO HORENSO SCALLOPS

Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction

PANKO PACIFIC OYSTERS

Japansese panko coated Pacific oysters with honey wasabi mayonnaise

VOLCANO ROLL

oven baked Hokkaido scallops layered on a crab salad and avocado roll with special cream sauce and sesame shallot sprinkle

SEAFOOD POKE SALAD

Hawaiian style sashimi cubes marinated in poke sauce on seaweed salad

SAND WHITING TEMPURA AND CRISPY NOODLES

sand whiting tempura served with crispy noodles, sesame and sweet soy sauce

ALASKAN CRAB

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

MISO SOUP

Kobe Jones's red and white miso soup

FLAMING ANKO

black sesame crème brulee with red bean served flaming to the table for a caramelised finish