

WINTER ROMANCE

10 course degustation

155pp

Set the tone with a glass of Moët & Chandon Brut Imperial NV on arrival for

28pp

ON ARRIVAL [**with upgrade only**]

for the perfect way to start your night, enjoy a glass of Moët & Chandon Brut Imperial NV

EDAMAME

steamed and salted baby soya beans in the pod

NUMBER ONE SPECIAL

crab salad stuffed with avocado, wrapped in kingfish and baked with Kobe Jones's secret sauce

A TANTALISING TASTING PLATE

YUZU CALAMARI

bottle squid tubes grilled on the robata with yuzu butter, served with amadare sauce

SPICY TUNA MAKI

tuna and cucumber roll with spicy mayonnaise, finished with baby coriander

DRAGON EGG

kingfish tartare with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

WASAKI SHOOTER

freshly shucked oyster, served chilled in a spirited blend of wasabi, sake, mirin, soy and lemon

TSUKUNE

shiso and shichimi flavoured chicken skewers cooked on the robata, finished with our house made teriyaki sauce

LOBSTER

goujons of slipper lobster with seaweed butter and dipping sauce

KINOKO ITAME

selection of wild and exotic mushrooms with seaweed butter cooked in a foil sack on a hotrock

MISO CITRUS LOBSTER

lobster lightly cooked in a wafu thermidor sauce, drizzled with miso citrus and served on a bed of steamed vegetables

FLAMING ANKO

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