

## A WINTER SERENADE

11 course Winter arrangement that will serenade your tastebuds.  
Add a crescendo with a giant leg of Alaskan crab

150.0 pp  
28.0 pp

### 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

### A PERFECT TRIO

#### DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

#### WAGYU TATAKI

Darling Downs wagyu sirloin AA5+, seared rare and chilled, with momiji oroshi and ponzu sauce

#### KANI (CRAB) CROQUETTE

housemade crab and corn croquettes, shallow fried, served on jalapeno salsa and tonkatsu sauce

#### WAFU PORK PILLOW

Japanese braised pork belly steamed in a light bun, with cucumber and kewpie salad and togorashi sprinkle

#### YAKITORI

chicken skewered with baby leeks cooked robata style and basted with teriyaki sauce

#### HIRAMASA ROLL

Hiramasa kingfish layered on a crab salad and avocado roll, flamed aburi style with special finger lime and black tobiko

#### MISO SOUP

Kobe Jones's red and white miso soup

#### DAIKON SALAD

shredded Japanese white daikon mixed with red radish, cucumber and creamy sesame dressing

#### ALASKAN CRAB (upgrade only)

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

#### FLAMING ANKO

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