

WINTERS SEAFOOD HARVEST

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

CRAB AND PUMPKIN SOUP

a demitasse of crab consomme blended with Japanese pumpkin and cream, garnished with fresh herbs and Alaskan crab

ALASKAN CRAB GYOZA

house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce

WASABI SALMON PRAWN NACHOS

finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos

VOLCANO ROLL

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

SOFT SHELL CRAB WITH YUZU MAYO

crispy soft shell crab seasoned with Tokyo style chilli salt and yuzu mayo

ALASKAN CRAB

grilled robata style in the shell to highlight its sweetness, served with fresh lime

SPICY MUSSELS [H4]

New Zealand green lip mussels steamed and tossed in Kobes spicy tomato salsa and served on with mixed leaves

MISO MORNAY LOBSTER

lobster tail mornay with thinly sliced lotus root in honey butter and dusted with black and white sesame seeds

SORRY WE DROPPED THE CHEESECAKE

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