

WINTERS SEAFOOD HARVEST

11 course Winter feast
Indulge your taste buds with a lobster hot rock

140.0 pp
35.0pp

EDAMAME

steamed and salted baby soya beans in the pod

NUMBER ONE SPECIAL

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

PANKO PACIFIC OYSTER

Japanese panko coated Pacific oyster served with honey wasabi mayonnaise

SPICY WAGYU TENDERLOIN NIGIRI

sushi rice layered with seared then chilled wagyu tenderloin tataki and topped with sliced jalapeno and onion soy vinaigrette

KJ TUNA TATAKI

pepper seared tuna with burnt shallot sauce and spring onion

ANAGO SCALLOP

tempura Hokkaido scallops stuffed with crab salad and asparagus, with a bittersweet soy sauce glaze

SALMON MOYASHI HAND ROLL

glazed salmon moyashi hand-rolled in nori, topped with crispy salmon skin, tume sauce and wasabi mayo

LOTUS ROOT

crispy lotus root spiced with togorashi and saffron aioli

VEGETABLE TEMPURA **[V]**

seasonal vegetables with dipping sauce

ALASKAN CRAB

grilled Alaskan crab topped with saikyo miso and chilli sauce

LOBSTER ON HOT ROCK *(with upgrade only)*

sweet slipper lobster meat with seaweed garlic butter, motoyaki and jalapeno ponzu dipping sauces

FLAMING ANKO

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