

AUTUMN MELODY

per person
must be ordered for a minimum of 2 people

145.0 pp

NUMBER ONE SPECIAL

crab salad with avocado wrapped in Hiramasa kingfish and baked with our secret sauce

A TANTALISING GOZEN

SAIKO SALMON NIGIRI

flame charred Saiko salmon on Akitakomachi rice topped with black miso aioli

HOKKAIDO SCALLOP AND JALAPENO SASHIMI (H2)

thinly sliced Hokkaido scallops topped with fresh jalapenos and ginger sauce

TEMPURA TIGER PRAWN ROLL

tempura tiger prawn with crab salad and cucumber, layered with smelt roe

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce served with rice crackers

YUZU SALMON CARPACCIO

thinly sliced salmon in yuzu sauce topped with summer herbs

SPICY WAGYU TATAKI

seared and chilled wagyu tenderloin tataki topped with ginger soy vinaigrette, snow pea sprouts, shaved Spanish onion and home style chilli sauce

CALAMARI FRITTO

pineapple cut Pacific line caught calamari dusted with KJ paprika furikake, battered then lightly fried in soy bean oil, sprinkled with smelt roe and shallot served with green apple and yuzu tartare

LAVA ROLL

baked slipper lobster meat atop a crab salad and avocado roll with our special cream sauce
smelt roe, shallots and soy sauce glaze

ALASKAN CRAB

grilled to highlight the sweetness and served with fresh lime

WAGYU HOT ROCK

self-cook your Master Kobe AA5+ wagyu sirloin 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