

## AUTUMN DELIGHTS

Delightful 10 course tasting menu 150.<sup>00</sup> pp

Make it extra special and start with a Tokyo Slipper 170.<sup>00</sup> pp

### TOKYO SLIPPER (upgrade only)

tantalising mix of Midori, Yuzushu infused sake and pineapple juice shaken and strained over yuzu sorbet

### FLAMING NUMBER ONE SPECIAL

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

### WASABI SALMON NACHOS

finely diced NZ saikou salmon mixed with wasabi soy dressing, served with prawn nachos

### TUNA NIGIRI

chu toro nigiri with avocado mouse

### BARLEY MISO LOBSTER CHOWDER

lobster and mushroom dashi blended with potato and red barley miso, garnished with slipper lobster and toasted sesame pide

### EBI AND SWEET SHICHIMI (H2)

prawns coated in potato and rice flour, flash fried and tossed with Kobe's sweet No2 sauce

### PANKO PACIFIC OYSTERS

Japanese panko coated Pacific oysters served with honey wasabi mayonnaise

### LOBSTER TEMPURA WITH SEAWEED BUTTER

goujons of lobster meat served with seaweed butter

### MISO BLACK COBIA

succulent Queensland cobia (black kingfish), with buttered macadamia crust delicately basted with yuzu miso sauce

### WAGYU ON HOT ROCK

experience the whole cooking process at the table. Darling Downs wagyu AA5+ served on a hot rock to self cook just the way you like it. Its fast cooking time ensures high flavour and lots of sizzle. Served with a selection of our special dipping sauces

### FLAMING ANKO

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