



## PERFECT FOR 2

Per person (must be ordered in multiples of 2 people)

With matching beverages

125.0 pp

155.0 pp

### MIYAMIZU SAKUARA, Masune sake (served cold)

#### 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

### THE DUCHESS CUVÉE NV, Hunter Valley

#### TUNA TATAKI WITH WASABI AVOCADO MOUSSE

sashimi tuna with sesame and cracked black pepper coating, seared and topped with teriyaki sauce and served on a pillow of wasabi avocado mousse

#### LOLLIPOP SUSHI

tuna, kingfish, salmon, crab salad, asparagus, capers and burdock root, wrapped in thinly peeled daikon with yuzu vinaigrette, crispy capers and smelt roe

#### JUMBO PARMESAN MOTOYAKI OYSTER

giant freshly shucked oyster baked with parmesan motoyaki served in the half shell

#### SWEET MISO SCALLOP NIGIRI

miso marinated Hokkaido scallop seared, wrapped in nori and finished with yuzu butter and anago sauce

### NV BOUCHARD AINE ROSE, Burgundy, France

#### SPICY LOBSTER ROLL KJ

California roll with mouth-watering lobster baked with our own spicy cream sauce and a sprinkle of smelt roe, shallot, roasted sesame seed, slices of fresh jalapeno and bitter soy glaze

#### GARLIC SEAWEED BUGS

wild caught Moreton Bay bugs steamed then grilled robata style in the 1/2 shell, basted in garlic seaweed butter and served with fresh lime

#### MISO MACADAMIA PATAGONEAN TOOTHFISH

Glacier 51 Patagonian toothfish, the waxy of the sea', with buttered Macadamia crust delicately basted with yuzu miso sauce

### 2014 HILL & VALLEY CABERNET SAUVIGNON, Barossa Valley SA

#### WAGYU HOT ROCK

self-cook your wagyu just the way you like it, served with seasoning and two dipping sauces

### 2013 PETER LEHMANN BOTRYTIS SEMILLON, Barossa Valley

#### FLAMING ANKO

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