

UKIYO (LIVING FOR THE MOMENT)

Sometimes you just need to live in the moment. In Japanese this is called Ukiyo. Our chef has created a menu that fits the mood perfectly, so treat yourself to the 8 course Ukiyo menu and if you want something extra special add our succulent tempura lobster.

8 course YUGEN with sake on arrival	140.00pp
add tender lobster tempura to make your meal extra special	40.00pp

NUMBER ONE SPECIAL

fire balls crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce

KOBE SHOOTER

fresh oyster, served in cold sake with tagfresh oyster shooters, served in cold sake with tangy salsa

SEAFOOD POKE

Hawaiian style sashimi cubes marinated in poke sauce

SWEET MISO SCALLOP NIGIRI

Miso marinated hokkaido scallop seared, wrapped in nori and finished with yuzu butter and anago sauce

KARAAGE CHICKEN

garlic and ginger marinated chicken thigh fillet coated in seasoned potato flour, shallow fried and served with tonkatsu sauce and chilli mayonnaise

MISO BLACK COD

succulent Russian black cod, with buttered Macadamia crust delicately basted with yuzu miso

LOBSTER WITH SEAWEED BUTTER (Upgrade Only)

goujons of Canadian Maine lobster claw meat served with seaweed butter and dipping sauce

WAGYU HOT ROCK

darling downs wagyu, served with ginger and amiyaki dipping sauce

STRAWBERRY PANNACOTTA SHOTS

three refreshing vanilla pannacotta shots topped with strawberry sauce and mint