

OKR (OUR KITCHEN RULES)

per person

145.0 pp

NUMBER ONE SPECIAL

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

WAGYU TATAKI

Darling Downs wagyu sirloin AA6+, seared rare and chilled, with momiji oroshi and ponzu sauce

TOKYO PIZZA

crisp Japanese style pizza dough with amadare pizza sauce, fresh belly salmon shavings, tomato, avocado and Japanese pickles, finished with honey wasabi sauce

CRUNCHY ROLL

tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze

ALASKAN CRAB GYOZA

house made Alaskan crab and cheese filled gyoza pastry and ponzu sesame sauce

PANKO PACIFIC OYSTERS

Japanese panko coated Pacific oysters with honey wasabi mayonnaise

HOKKAIDO HORENSO SCALLOPS

Hokkaido scallops seared and flamed in a Japanese spinach, sesame and sour cream reduction

LOBSTER WITH SEAWEED BUTTER

goujons of tempura lobster served with seaweed butter and dipping sauce

MISO SOUP

Kobe Jones's red and white miso soup

WAGYU HOT ROCK

self-cook your wagyu sirloin AA5+ just the way you like it, served with dipping sauces

FLAMING ANKO

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