

SPRING AWAKENING

10 course Spring Awakening menu
Upgrade the menu with lobster

145pp
180pp

EDAMAME

grilled with dried shiso and garlic oil

FLAMING NUMBER ONE SPECIAL

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

SASHIMI SALAD

Chef's selection of our finest sashimi including tuna, kingfish and salmon, served on ponzu dressed leaves, with shaved daikon and radish

DRAGON EGG

tuna tartare sushi mixed with chipotle mayonnaise on a shiso leaf, topped with avocado and finished with ponzu sauce

TEMPURA WHITING

sand whiting tempura with squid ink batter, green tea salt and charred lime

ZARU SOBA

chilled soba noodles with dipping sauce and grated wasabi

PAN SEARED BARRAMUNDI

crispy skinned barramundi, served on greens and topped with yuzukoshu and tomato concasse

WAGYU AMIYAKI

grain-fed wagyu 5+ sirloin cooked to medium, with mushrooms, baby spinach and amiyaki sauce

MISO MORNAY LOBSTER (UPGRADE ONLY)

lobster tail mornay with thinly sliced lotus root in honey butter and dusted with black and white sesame seeds

POACHED PEAR

saffron, yuzu and plum wine poached pear on a macadamia biscuit crumb, finished with a salted caramel sauce