

J See You

On arrival, to prepare your taste buds,
honeybutter lotus root tossed in black
sesame seeds with Chilled Yuzushu Sake

Terms of Endearment

FLAMING NUMBER ONE SPECIAL

Crab salad with avocado wrapped in Hiramasa
kingfish and flamed on the teppan with our
secret sauce

Getting to Know You

SASHIMI ROSES

kingfish and salmon sashimi roses served
carpaccio with wassabi pepper sauce

LOBSTER TOMATO BISQUE

rich infusion of lobster broth, red capsicum
and concasse tomato

SPICY SEAFOOD SALAD

garden greens with shoyu dressing, with prawn,
calamari, mussels and house made chilli sauce

LEMON SORBET

to cleanse your palate

A Match Made in Heaven

WHOLE LOBSTER

A whole SA lobster to share. Firstly broiled on the teppan,
then flamed and finished in your choice of Japanese style
sesame mornay sauce or with wine and garlic butter
served with baby spinach bean sprouts and lemon

WAGYU AA9+

150gm Master Kobe Wagyu AA9+ cooked
medium and drizzled in a Umeshu jus, with of
pumpkin and sweet potato

ITO WAGYU Grade 5 (upgrade only)

*ITO JAPANESE WAGYU, rated the best
wagyu in the world, and Australian
Master Kobe Wagyu AA9+ combination*

RED AND WHITE MISO SOUP

Sweet Dreams

CREPE LES FRUITS

Freshly made Sapporo beer crepe with triple
sec steeped blue berry, strawberry and
orange compote, flambeed with Grand
Marnier and finished with chocolate sauce
and vanilla ice cream

SEDUCTION AT THE ROCKS

THE ROCKS TEPPANYAKI VALENTINE'S DAY 2021

\$195pp min 2 people (incl surcharges)

A ROSE AND CHOCOLATE FOR YOUR VALENTINE

UPGRADE TO ITO WAGYU \$85pp
UPGRADE TO MOET PACKAGE \$265 PP
(includes a bottle of Moet NV to Share)

