SEDUCTION
ON THE ROCKS

THE ROCKS TEPPANYAKI
VALENTINE'S DAY 2022
$255pp min 2 people
A ROSE AND GANACHE
CHOCOLATES FOR
YOUR VALENTINE

UPGRADE TO ITO WAGYU $40pp
UPGRAGE TO THE MOET PACKAGE $75 PP
(includes bottomless Moet all night)

I 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 PLATTER TO SHARE

kingfish and salmon sashimi roses with Hawaian
seafood poke, tuna tataki and ponzu oyster with
twice cooked motoyaki scallop

LOBSTER TOMATO BISQUE

rich infusion of house made lobster broth,
red capsicum and concasse tommato

SPICY SEAFOOD SALAD

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

YUZU LEMON SORBET

to cleanse your palate

A Match Made in Heaven

WHOLE LOBSTER TO SHARE

A whole Western Australian lobster to share, 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, asparagus and lemon

WAGYU AA9+

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

ITO WAGYU Grade 5 (Upgrade only)

150gm ITO JAPANESE WAGYU
rated the best wagyu in the world,

RED AND WHITE MISO SOUP

Sweet Dreams

CREPE LES FRUITS

Sapporo beer crepe drizzled in orange sauce
with triple sec steeped seasonal fruits,
flambeed with grand marnier and finished with
chocolate sauce and vanilla bean ice cream
and a chaser of Epitome late harvest riesling