

## *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 PLATTER TO SHARE**

kingfish and salmon sashimi roses with Hawaiian  
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 tomato

### **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 bean, asparagus sprouts and lemon

### **WAGYU AA9+**

150gm Master Kobe Wagyu tenderloin AA9+  
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

# 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 \$40 pp  
UPGRADE TO THE MOET PACKAGE \$75 PP  
(includes bottomless Moet all night)

