

J See You

LOTUS ROOT WITH GOAT CHEESE AND YUZU JAM

sliced fried lotus root tossed in honey butter and black sesame goat cheese and yuzu jam

Terms of Endearment

FLAMING NUMBER ONE SPECIAL

fired balls of crab salad with avocado wrapped in Hiramasa kingfish and nori, baked with our secret sauce, topped with bittersweet soy glaze and Tobico orange caviar

Getting to Know You

HORENISO SCALLOP

Hokkaido scallop seared and served in a spinach, sesame, and sour cream reduction

TUNA TATAKI KOBE JONES STYLE

shichimi pepper-coated seared tuna with cream sauce, steamed mushroom, and poached asparagus finished with shaved black truffle and a touch of gold

PATAGONIAN TOOTHFISH SALAD

succulent white fish called the 'wagyu of the sea', is teppan seared and steamed with saikyo yaki miso baste, served on a bed of fresh greens with radish red onion and shoyo dressing.

LOBSTER IN SEAWEED BUTTER TO SHARE

Western Australian rock lobster broiled with white wine and finished in garlic seaweed butter served with a sauté of zucchini, capsicum, shimeji, and shitake mushrooms in garlic sesame oil with cherry tomato

A Match Made in Heaven

YUZU LEMON SORBET

aromatic yuzu lemon sorbet to cleanse the palate

DUO OF JAPANESE WAGYU 5 AND AUSTRALIAN FULL-BLOOD WAGYU AA9+ TO SHARE

150 gm Matsusaka Japanese wagyu grade 5, regarded as the best of the best wagyu in the world, paired with 150 gm 2GR full-blood Australian wagyu sirloin AA9+, served with button mushrooms, pumpkin, and sweet potato hearts.

RED AND WHITE MISO SOUP

house-made dashi with a perfect blend of red and white miso paste with seaweed to help you digest the rich fats of the Wagyu course

Sweet Dreams

CREPE LES FRUITS

butter caramelised banana wrapped in a Sapporo beer crepe drizzled in orange sauce, with Triple Sec steeped seasonal fruits, flambéed with Grand Marnier, served with hearts of vanilla bean ice cream, drizzled with chocolate sauce.

MUSHI YOUR SUSHI

AT THE ROCKS TEPPANYAKI

VALENTINE'S DAY 2024

\$ 595 per couple

WITH A ROSE

AND GANACHE CHOCOLATES

FOR YOUR VALENTINE

