



The Kobe Degustation

『Your dietary requirements matter to us. Let our chefs or service staff know, and we'll do our best to tailor your meal to suit your needs. It is available only when the entire table participates, with exceptions for vegetarian and kids' options.』

300 PER PERSON
SAKE & WINE 180
ADD CAVIAR 120

Home-Made Oats Bread Tallow Candle & Vinegar Soy

Sashimi Salomon, King Fish & Scallops

Steak Tartare Pear & Tarragon Mayo

Tsukune Pickled Shallots

Lobster Sake Cream Sauce & Wasabi Aioli

Garden salad Capers Dressing & Pumpkin Seed

Kobe Beef

Mayura Chocolate Wagyu

60 Days Dry Aged Wagyu

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Dessert Platter Chef's Selection

Sake & Wine

2015 Moët&Chandon Grand Vintage, Champagne

Kokuryu Kuzuryu, Junmai

2022 Rockford Hand Picked, Riesling

2018 Penfolds Bin 798 RWT, Shiraz

Hakutsuru Niku, Junmai Daiginjo 『Exclusive Sake for Kobe Beef』

2017 Henschke Mount Edelstone, Shiraz

Houou Biden Hizou, Plum Sake

* All wines' vintage are subject to change. * Corkage is \$50 per 750ml bottle, with a maximum of one bottle per guest. The bottle in question must also not be on our wine list. * A surcharge of 1.5% applies on card payments. * A surcharge of 5% applies on Saturdays. * A surcharge of 10% applies on public holidays and Sundays. * All prices in AUD and inclusive of GST. No split bill.



Double Wagyu Delight

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168 PER PERSON

SAKE & WINE 80

ADD CAVIAR 120

Home-Made Oats Bread Tallow Candle & Vinegar Soy

Appetizers Daily Chef's Selection

Hokkaido Scallops*

Queensland Tiger Prawn**

Garden salad

Wagyu Options

| | | |
|--------------------------|-----------------|-------------------------------------|
| Miyazaki A5 Wagyu | <i>or</i> | Kobe Beef +\$75 |
| | <i>or</i> | Takamori Drunken Wagyu +\$50 |
| | comparison with | |
| F1 Wagyu | <i>or</i> | Mayura Chocolate Wagyu +\$25 |
| | <i>or</i> | 60 Days Dry Aged Wagyu +\$30 |

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Dessert Chef's Selection

Sake & Wine

NV Moët&Chandon Brut Impérial, Champagne

2023 Henschke Julius, Riesling

2018 Penfolds St Henri, Shiraz

Dassai 39, Junmai Daiginjo

Black Phoenix, Junmai Ginjo

***Choices:** Greenlips Abalone +\$20 | Foie Gras +\$20 | Chicken
****Choices:** Lobster +\$60 | Moreton Bay Bug +45 | Atlantic Salmon
Rack of Lamb +\$20 | Lamb Backstrap

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Samurai's Course

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118 PER PERSON
ADD CAVIAR 120

Home-Made Oats Bread Tallow Candle & Vinegar Soy

Appetizers Daily Chef's Selection

Course One Options

| | |
|--------------------------|----------------------------------|
| Hokkaido Scallops | SA Greenlip Abalone +\$35 |
| Chicken Fillet | Foie Gras +\$35 |

Course Two Options

| | |
|-------------------------------|------------------------------|
| Queensland Tiger Prawn | Atlantic Salmon +\$10 |
| Lamb Backstrap | Rack of Lamb +\$35 |

Course Three Options

| | |
|-------------------------------------|--------------------------------------|
| Calamari Steak | Southern Rock Lobster +\$90 |
| Patagonian Toothfish +\$45 | Moreton Bay Bug +\$60 |
| F1 Wagyu | Miyazaki A5 Wagyu +\$100 |
| Mayura Chocolate Wagyu +\$50 | Takamori Drunken Wagyu +\$200 |

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Homemade Seasonal Ice-cream/Sorbet Fresh Fruit

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Samurai's Greens

『 We care deeply about providing a memorable dining experience for all our guests.
Our vegetarian selections are crafted with the same attention to detail as our Wagyu dishes,
ensuring a delightful and unforgettable meal for everyone. 』

118 PER PERSON
VEGETARIAN / VEGAN

Home-Made Oats Bread Oliver Oil & Vinegar Soy

Appetizers Daily Chef's Selection

Tofu Sukiyaki Plant-based Mini Hotpot

Yakisoba Taco Shallot Pancake & Fried Noodle

Please Choose  Your Main

Seitan Steak

or

Okonomiyaki

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Homemade Seasonal Ice-cream/Sorbet Fresh Fruit

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