



Shogun's Feast

『Your dietary requirements matter to us. Let our chefs or service staff know, and we'll do our best to tailor your meals to suit your needs.』

265 PER PERSON
SAKE & WINE 80
ADD CAVIAR 120

Home-Made Mantou

Appetizers Daily Chef's Selection

Course Options

SA Greenlip Abalone(A)

Hokkaido Scallops(I)

Chicken Fillet

Course Options

Boston Lobster(I) +\$60

Queensland Tiger Prawn(A)

Atlantic Salmon(A)

Lamb Backstrap

Course Options

『Double Your Wagyu +\$100』

F1 Wagyu

SA Lobster(A) +\$100

Full Blood Wagyu

Moreton Bay Bug(A) +\$60

Full-Blood Wagyu Picanha

Patagonian Toothfish(A) +\$45

60 Days Dry Aged Wagyu +\$90

Calamari Steak(A)

Miyazaki A5 Wagyu +\$100

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Homemade Seasonal Ice-cream/Sorbet Fresh Fruit

Sake & Wine

NV Moët&Chandon Brut Impérial, Champagne

Rockford Hand Picked, Riesling

Mollydooker Gigglespot, Cabernet Sauvignon

Dassai 39, Junmai Daiginjo

Black Phoenix, Junmai Ginjo

* A=Australian I=Imported M=Mixed * All wines' vintage is 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 Sundays. * A surcharge of 15% applies on Public Holidays. * All prices in AUD and inclusive of GST. No split bill.