



Valentine's Dinner

『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.』

200 PER PERSON
SAKE & WINE 100
ADD CAVIAR 120

Appetizers

Wagyu Garlic Bread, Tomato Soup, Wagyu Bresaola

Sashimi Entrée

Moreton Bay Bug Yuzu Cream & Asparagus

or

Lobster Sake Cream Sauce & Wasabi Aioli +\$30

or

Lamb Rack Black Pepper Sauce & Crispy Parsnip +\$20

Garden salad Capers Dressing & Pumpkin Seed

Mayura Chocolate Wagyu

or

Kobe Beef +\$75

or

Toothfish +\$25

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

White Chocolate Mousse *with Fresh Fruits*

Sake & Wine

NV Penfolds Cuvee Brut, Champagne

2022 Mollydooker 'Summer of '69', Verdelho

2020 Rockford Basket Press, Shiraz

Noguchi, Honjozo

Hakutsuru Yamada-Ho, Junmai Daiginjo

* 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.