



## 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.』

243 PER PERSON  
SAKE & WINE 80  
ADD CAVIAR 120

### Home-Made Mantou

#### Appetizers Daily Chef's Selection

##### Course Options

**SA Greenlip Abalone**

**Hokkaido Scallops**

**Chicken Fillet**

##### Course Options

**Boston Lobster +\$30**

**Queensland Tiger Prawn**

**Atlantic Salmon**

**Lamb Backstrap**

##### Course Options

**Mayura Chocolate Wagyu**

**Lobster +\$100**

**Miyazaki A5 Wagyu +\$100**

**Moreton Bay Bug +\$60**

**60 Days Dry Aged Wagyu +\$85**

**Patagonian Toothfish +\$45**

**F1 Wagyu**

**Calamari Steak**

『Double Your 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**

\* 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.