



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 meals to suit your needs.』

220 PER PERSON
SAKE & WINE 100
ADD CAVIAR 120

Appetizers

Soba, Avocado Tartlet, Wagyu Bresaola

Sashimi Entrée

Moreton Bay Bug Yuzu Cream & Asparagus

or

Lobster Sake Cream Sauce & Wasabi Aioli +\$50

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

Matcha Cheesecake *with Raspberry Macaron*

Sake & Wine

NV Penfolds Cuvee Brut, Champagne

2025 Henschke Julius, Riesling

2021 Rockford Basket Press, Shiraz

Dassai 45, Sake Junmai Daiginjo

Noguchi, Sake Honjozo

* 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.