



# 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.