



Double Wagyu Delight

『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.』

168 PER PERSON
SAKE & WINE 80
ADD CAVIAR 120

Home-Made Mantou

Appetizers Daily Chef's Selection

Hokkaido Scallops*

Queensland Tiger Prawn**

Garden salad

Wagyu Options

Miyazaki A5 Wagyu *or* **Kobe Beef** +\$75
comparison with
F1 Wagyu *or* **Mayura Chocolate Wagyu** +\$30
 or **60 Days Dry Aged Wagyu** +\$35
『Double Your Wagyu +\$75』

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Dessert Chef's Selection

Sake & Wine

NV Moët&Chandon Brut Impérial, Champagne
2023 Rockford Hand Picked, Riesling
2022 Penfolds Cellar Reserve, Cabernet Sauvignon
Dassai 39, Junmai Daiginjo
Black Phoenix, Junmai Ginjo

*** Choices:** Greenlips Abalone +\$20 | Foie Gras +\$20 | Chicken
**** Choices:** Lobster +\$80 | Moreton Bay Bug +45 | Atlantic Salmon
Rack of Lamb +\$20 | Lamb Backstrap

* 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.