



New Year's Eve Celebration

180 PER PERSON
300 WITH SAKE & WINE

Home-Made Oats Bread Tallow Candle & Vinegar Soy

Zensai Moriawase Chef's Daily Selection

Lobster Salad Avocado, Tomato & Sesame Mayo

or

Wagyu Tsukune with pickled shallot

Atlantic Salmon Yuzu Cream & Asparagus

or

Upgrade to Moreton Bay Bug +35

or

Rack of Lamb Sous Vide and with Black Pepper

Mayura Chocolate Full Blood

or

Upgrade to Kobe Beef +75

or

Patagonian Toothfish

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Dessert Fresh Fruits & Matcha Mousse & Sakura Mochi

Sake & Wine

Moët&Chandon Brut Impérial NV

2017 Skillogalee Trevarrick Riesling

2018 Hugh Hamilton The Oddball Saperavi

Sake For Kobe Niku Junmai Daiginjo

2014 Yalumba The Caley Cabernet Sauvignon

Choya Umeshu Golden Single Year

* 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 public holidays and Sundays. * All prices in AUD and inclusive of GST. No split bill.