



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 meal to suit your needs.』

200 PER PERSON
SAKE & WINE 100
ADD CAVIAR 120

Appetizers Chef's Selection

Tempura Prawn Assorted Veggies

or

Tsukune Pickled Shallots

Moreton Bay Bug Yuzu Cream & Asparagus

or

Lobster Sake Cream Sauce & Wasabi Aioli +\$30

or

Duck Breast Plum Sauce & Crispy Parsnip

Garden salad Capers Dressing & Pumpkin Seed

Mayura Chocolate Wagyu

or

Kobe Beef +\$75

or

Atlantic Salmon

Grilled Seasonal Vegetables

Fried Rice Miso Soup & Pickled Vegetables

Sakura Mousse Chocolate Crumbs

Sake & Wine

NV Moët&Chandon Brut Impérial, Champagne

2023 Rockford Alicante Bouchet, Rosé

2018 Penfolds St Henri Shiraz

Crystal Dragon, Daiginjo

Black Phoenix Junmai Ginjo

* 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.