

## CHEF'S PRE-SELECTED COURSE MENU

If you need to change or add menu selection, please talk to us (additional cost may apply)

**TOKU TOKU (3 COURSE) 59.00 / PERSON**  
(PLEASE CHOOSE FROM ANY 1 ENTRÉE & 1 MAIN & 1 DESSERT)

**OSUSUME (4 COURSE) 69.00 / PERSON**  
(PLEASE CHOOSE FROM ANY 2 ENTRÉES & 1 MAIN & 1 DESSERT)

PLEASE MENTION ANY DIETARY REQUIREMENTS WHEN YOU ORDER

(V)= VEGETARIAN/OPTION AVAILABLE (G)=GLUTEN FREE/OPTION AVAILABLE (D)=DAIRY FREE/OPTION AVAILABLE

### ENTRÉES

#### **SASHIMI TRIO (COLD) (G) (D)**

FRESH SALMON, TUNA & WHITE FISH, IKURA & TOBICO CAVIAR, YUZU MASCARPONE, CAVIAR CREAM

#### **BEEF TATAKI (COLD) (G) (D)**

SEARED WAGYU RUMP FILLET TATAKI (RARE), SESAME CONDIMENTS, ROCKET, SHISO LEMON SOY DRESSING

#### **DEEP SEA PERCH & SCALLOP (G) (D)**

ROASTED DEEP SEA PERCH, SCALLOP, FRESH GREENS, SPICED HOT COCHUJAN & ORANGE MISO  
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

#### **VENISON & CHORIZO (G) (D)**

GRILLED VENISON BACK STRAP (MEDIUM), GRILLED CHORIZO, BEANS, YOGURT, BALSAMIC SOY

### MAINS

#### **BARRAMUNDI (G) (D)**

STEAMED SALTWATER BARRAMUNDI, SQUID, TEMPURA ARTICHOKE, QUINOA SALAD, BASIL PESTO, RICE WINE VINAIGRETTE  
(ADDITIONAL FRIED SOFT SHELL CRAB 6.50EA)

#### **PORK DUO**

BRAISED PORK BELLY, FRIED 'TONKATSU' FILLET, COLESLAW & FRUIT SALAD, APPLE MANGO CHILLI SAUCE

#### **SIRLOIN STEAK (G) (D)**

GRILLED BEEF SIRLOIN (MEDIUM), MASH POTATO, GREENS, MIXED MUSHROOMS, CREAMY RICE WINE REDUCTION

### DESSERTS

#### **BERRY SORBET (G) (D)**

POPCORN, CRUSHED NUTS & BISCUIT

#### **MATCHA IMAGAWA 'FONDANT'**

MINI GREEN TEA 'IMAGAWA' PAN CAKE, CUSTARD, MIXED FRUIT

## CHEF'S PRE-SELECTED COURSE MENU

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**YOKUBARI (5 COURSE) 79.00 / PERSON**  
(CHEF'S SELECTED FIXED 5 COURSE MENU)

PLEASE MENTION ANY DIETARY REQUIREMENTS WHEN YOU ORDER

(V)= VEGETARIAN/OPTION AVAILABLE (G)=GLUTEN FREE/OPTION AVAILABLE (D)=DAIRY FREE/OPTION AVAILABLE

### ENTRÉE 1

#### **SASHIMI TRIO (COLD) (G) (D)**

FRESH SALMON, TUNA & WHITE FISH, IKURA & TOBICO CAVIAR, YUZU MASCARPONE, CAVIAR CREAM

### ENTRÉE 2

#### **DEEP SEA PERCH & SCALLOP (G) (D)**

ROASTED DEEP SEA PERCH, SCALLOP, FRESH GREENS, SPICED HOT COCHUJAN & ORANGE MISO

### ENTRÉE 3

#### **VENISON & CHORIZO (G) (D)**

GRILLED VENISON BACK STRAP (MEDIUM), GRILLED CHORIZO, BEANS, YOGURT, BALSAMIC SOY

### MAINS

#### **CONFIT DUCK LEG (G) (D)**

TWICE COOKED CONFIT DUCK LEG, TEMPURA ONION, MASH POTATO, ARTICHOKE, PUMPKIN PUREE, CHICKEN JUS

### DESSERTS

#### **CHEESE CAKE**

MINI BAKED CHEESE CAKE, YOGURT, MIXED FRUIT