



Valentine's Day

\$125pp

glass of veuve clicquot rose or draught beer on arrival

alaskan king crab and sea urchin

tosazu | cucumber | yuzu kosho daikon | wakame

kingfish ceviche

compressed watermelon | spicy lemon dressing | jalapeno | charred corn | baby herb

wagyu new style with foie gras

sliced wagyu beef | foie gras | ginger | chives and coriander infused ponzu

chargrilled prawn

japanese xo sauce | heirloom beetroot

pan seared john dory

spice aka miso | seaweed | karkalla

pork loin

apple miso | red mizuna and apple salad | pepper berry teriyaki sauce

chef selection dessert