

SET MENU

\$80 p.p

EDAMAME || *Plain soybeans with maldon salt*

PACIFIC OYSTER || *Bonito & soy based vinegar / red wine based vinegar*

TUNA TATAKI || *Raw tuna with sesame in a blended dressing of white-soy, coriander, shallots, onion, and a hint of chili*

SUSHI || *Chef's selection of sushi*

MISO SCALLOP || *Pan fried Japanese scallops with miso cream sauce, asparagus, salmon roe and tomatoes*

KING CRAB TEMPURA || *Freshly caught king crab served with yuzu & pepper kosho mayonnaise*

MS7+ WAGYU BEEF SIRLOIN || *Wagyu beef, mashed potato, truss cherry tomato and steamed vegetables*

DESSERT || *Chef's selection of ice cream / sorbet with seasonal fruit and crumble*

* (v) = vegetarian, (gf) = gluten free. If you have dietary requirements, please ask a staff member for alternative options.
10% surcharge applies on Sunday & Public holidays