



February Exclusive Set Menu

An Extraordinary Love for the Most Special You

\$148 per person

ENTRÉE PLATTER

Edamame

Wagyu Beef Tataki *with Ponzu Sauce*

Tempura Unagi

PREMIUM CHEF SELECTION OF SASHIMI

NZ Sashimi Scampi & Assorted Sashimi

MAIN COURSE

Japanese Scallops 2pc

Perfectly seared scallops with a tender, buttery finish

South Australia Lobster Tail 120g

Boasts firm, delicate meat and an unparalleled natural sweetness, grilled to perfection

Lamb Cutlet 1pc

Juicy, tender lamb cutlet with a light char that brings out its rich flavor

Japanese A5 Wagyu Beef 100g

Prized for its marbling and unmatched melt-in-your-mouth experience

Seasonal Vegetables

Teppanyaki Fried Rice

DESSERT

Chef's Selected Dessert

