

\$95 PP

Valentine's Day Menu

ON ARRIVAL

Complimentary Drink, choice of

Asahi Super Dry On Tap
Roku Gin Sptiz
Azabu Yuzu Sangria Flask To Share (Serve 2)

EDAMAME BEANS w/ smoked lime salt

AMUSE-BOUCHE Tuna ceviche w/ gold flake, black tobiko caviar
& pickled daikon

FIRST COURSE

SEARED BEEF TOSTADA w/ truffle sesame dressing, shiitake mushroom
& pickled daikon

RAINBOW SUSHI ROLL w/ aji amarillo, chia seeds & tobiko

SECOND COURSE

BLACK TIGER PRAWN DUMPLINGS w/ aji verde, purple kumara chips
& almond powder

FREE RANGE CHICKEN KARAAGE w/ buttermilk, pickled daikon, kale crisp
& aji amarillo mayo

THIRD COURSE

Choice of:

LAMB CHULETA w/ smoky aubergine & coriander purée

NIKKEI STEAK w/ garlic chips, fried kale & wasabi ponzu

CRISPY PORK BELLY w/ spicy miso glaze, salsa & cauliflower purée

PAN FRIED MARKET FISH w/ shiitake mushroom, aji verde & yuzu ponzu butter

All served with Japanese Short Grain Rice and Seasonal Vegetables

DESSERT

Chocolate cake w/ cocoa meringue and strawberry purée

