## A LA CARTE CHEF'S SELECTION HASU 蓮

"Zensai" – Japanese delicacies

seafood croquette

salmon tataki

chicken nanban

\*\*

Chef's selection of sushi and sashimi

\*\*

"Kani tama" spanner crab, egg omelette, mizore an

\*\*

Quail "karaage" fried quail, Negidare sauce

\*\*

Hapuka baked with "Umemiso", sweet potato mash

Or

Beef tenderloin "Hoba yaki" Hoba-miso, mushroom sauce

Accompanied by
Steamed "Akitakomachi" short grain rice and miso soup

\* \* \*

"Hojicha" roasted Japanese tea crème brûlée green tea ice cream





## A LA CARTE CHEF'S SELECTION SAKURA 桜

"Zensai" – Japanese delicacies

seafood croquette

salmon tataki

chicken nanban

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Chef's selection of sushi and sashimi

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Duck "koshuni" daikon, red wine, soy, dashi

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Prawn tempura yuzu miso, aosa seaweed

\*\*\*

Glacier 51 toothfish "Arima-mushi" steamed with "Arima sansho" Japanese pepper

Or

Grilled Mayura wagyu striploin "Gold series" KOKO steak sauce

Accompanied by
Steamed "Akitakomachi" short grain rice and miso soup

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Yuzu and vanilla Namelaka vanilla ice cream, white chocolate ganache

## TEPPANYAKI CHEF'S SELECTION SUMIRE 葷

"Zensai" – Japanese delicacies

Fish Nanban – Japanese sweet and sour sauce seafood croquette

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Chef's selection of sushi and sashimi

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Winter melon dashi soup

\*\*:

Portobello mushroom beef shigureni sauce

\*\*\*

U6 prawn and Hokkaido scallops aosa seaweed dashi

Swordfish prosciutto, snow pea, cauliflower puree

Accompanied by
Mesclun salad, miso & onion dressing

\*\*\*

Tender Valley Black Angus beef tenderloin upgrade to Mayura wagyu "Gold series" striploin for \$30 per person upgrade to lwachiku Tohoku Japanese wagyu striploin steak for \$75 per person

Sweet potato fried rice

Miso soup

\*\*:

Yuzu and vanilla Namelaka vanilla ice cream, white chocolate ganache





## TEPPANYAKI CHEF'S SELECTION SANSUI 山水

"Zensai" – Japanese delicacies

Fish Nanban – Japanese sweet and sour sauce seafood croquette

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Chef's selection of sushi and sashimi

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"Dobin mushi" – seafood broth in clay teapot prawn, chicken, mushroom, ginko nut

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Panko seared tuna wasabi citrus dressing

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NZ scampi & baby abalone yuzu butter

Glacier 51 toothfish mussel dashi sauce, garlic and chive

Accompanied by
Mesclun salad, miso & onion dressing

\*\*\*

Mayura wagyu "Gold series" striploin steak truffle salt Upgrade to lwachiku Tohoku Japanese wagyu striploin steak for \$45 per person

Sweet potato fried rice
Miso soup

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"Hojicha" roasted Japanese tea crème brûlée green tea ice cream