



### **INDIAN OCEAN TUNA TATAKI**

*With yuzu tropical fruit salsa and truffle ponzu gel*

### **TOGARASHI DUSTED BABY SQUID KARAAGE**

*With coriander, spring onion, sweet & spicy sauce*

### **BUTANIKU YAKI GYOZA**

*Japanese style pork dumplings and gyoza dipping sauce*

### **NIKKEI STYLE MARINATED MALDIVIAN REEF LOBSTER**

*Served with miso butternut squash puree, pickled radish, infused kumquat and crispy lotus root*

### **AUSTRALIAN WAGYU BEEF TENDERLOIN**

*Served with Japanese sauces, yuzu kosho potato croquette, edamame puree and Teppanyaki vegetables*

### **WHITE CLAM MISO SOUP**

*With nameko mushrooms, spring onion and wakame seaweed*

### **DECONSTRUCTED GREEN TEA CHEESE CAKE**

*Served with oba yuzu sorbet, sake poached cherries and miso caramel gel*