

DESSERTS / CHEF SPECIALS

- Seared Wagyu Beef** \$25
Seared wagyu beef with a honey garlic soy sauce topped with mesclun lettuce, onion, fried garlic & ginger
- Beef Sirloin Tataki** \$25
Lightly seared beef with tataki sauce & topped with mesclun lettuce, onion, fried garlic & shallots
- 8pc Panko Crumbed Fried Oysters** \$28
Deep fried panko crumbed oysters with a dollop of tonkatsu sauce, mayonnaise & sprinkled with seaweed powder
- Teriyaki Salmon DF** \$33
Pan-fried salmon pieces smothered in teriyaki sauce served with pumpkin slices
- Seared Salmon DF** \$33
Lightly seared salted salmon slices served with wasabi & soy sauce
- Grilled Eel & Omelette** \$33
Grilled eel topped on Japanese style rolled omelette with eel sauce then sliced into bites size pieces

[Desserts]

- Matcha Parfait** \$13
Layered with cocoa rice puffs, jelly, green tea ice cream, whipped cream & chocolate sauce, topped with chocolate toppo sticks & glazed cherry
- Passionfruit Peach Parfait** \$13
Layered with cocoa rice puffs, jelly, vanilla ice cream, whipped cream & peach passionfruit sauce, topped with chocolate toppo sticks & glazed cherry

V=Vegetarian//VG=Vegan//DF=Dairy-free

**Fried in same oil. All items may contain traces of common allergens. Please advise us if you have any dietary requirements*