



DINNER MENU

\$128 PER PERSON

*Includes one glass of bubbles
and sharing special dessert platter*

SPECIAL DISHES

Luxury Raw Bar Selection

NZ deep-sea scampi / Scottish langoustine / Argentine red prawn

Pacific oysters / NZ green lipped mussel

King crab / Snow crab / Stone crab claw / Moreton Bay bugs / Australian blue crab

“Robata” Live Grill Station

Prawn / Crab / King Scallop

Chef's choice Wagyu cut / West coast lamb rack / Seasonal vegetables and more

NZ lamb and wagyu shabu-shabu (GF, DF)

BBQ NZ wagyu brisket with beef bone marrow (DF)

Braised NZ wagyu short rib with “Sansyo” beef jus (DF)

Australian wagyu beef tataki with citrus ponzu (DF)

Garlic prawn with garlic brioche

SUSHI

Chef's Choice special roll sushi

Seared salmon Philadelphia roll (GF)

Cheesy Teriyaki chicken roll (DF)

Spicy prawn katsu roll

Market fish poke roll (DF)

Wabi-sabi roll (vegetable roll) (GF, DF, V, VE)

Grilled eel sushi (DF)

Aburi “shime-saba” sushi (DF)

Today's canapé style sushi

Inari sushi (GF, DF, V, VE)

Assorted nigiri sushi (GF, DF)

SASHIMI SELECTION

(GF, DF)

Mt. Cook Alpine salmon

Southern bluefin tuna

Ruakaka kingfish

Japanese cuttlefish

Today's line caught fish from Leigh

Snapper, Tarakihi, Trevally and more

Market fish poke with apple soy sauce (DF)

*Dishes may have traces of gluten, nuts, and dairy. Please inform a team member of any special dietary requirements.
Menu may change depending on seasonal ingredients.*





COLD SELECTION

- Edamame with flaky salt (GF, DF, V, VE)
- Seaweed salad with sesame seed (GF, DF, V, VE)
 - Seaweed salad (GF, DF, V, VE)
 - Spicy seaweed salad (GF, DF, V, VE)
- Mixed mushroom salad (GF, DF, V, VE)
- Chili bamboo shoots (GF, DF, V, VE)
 - Spicy squid
- Jelly fish and scallop salad (DF)
- Miso marinated mullet (DF)
 - Wasabi whelk (DF)
- Assorted Japanese pickles (DF, V, VE)
- “Nanban-zuke” marinated deep fried fish (DF)
 - Chef’s choice salad with homemade onion dressing

HOT SELECTION

- Panko oysters (DF)
- Teriyaki grilled market fish fin (DF)
 - Prawn tempura (DF)
 - Vegetables tempura (DF, V, VE)
 - “Takoyaki” Octopus ball
- K.F.C (Katsura fried chicken) (DF)
 - Spicy seafood
- “Chawan-mushi” Japanese savory egg custard (DF)
 - Prawn shao-mai
- Pork and chive gyoza (DF)
- Vegetable and mushroom gyoza (DF, V, VE)
 - Deep-fried tofu with soy broth
- Ramen noodle with hot tonkotsu broth and condiments (DF)
 - Grand seafood chowder
- Miso soup with condiments (GF, DF)

LIVE TEPPANYAKI

(GF, DF)

- NZ prime beef
- Free-range chicken
- Argentine red prawn
- Prawn cutlet
- Mt. Cook Alpine salmon
- NZ green lipped mussel
- NZ arrow squid
- Seasonal vegetables
- Organic tofu
- Yakisoba (NOT GF)
- Okonomiyaki Japanese savory pan cake (NOT GF)
- Wagyu fried rice

SWEETS

- Signature sake cream brulee (GF, V)
- Rooftop honey panna cotta
- Black sesame cheesecake (V)
- Chef’s choice house made cake “Taiyaki”
- Deep-fried “Mochi” with sweet red beans
- Green tea “Warabi-Mochi”
- “Sakura-Mochi”
- Cream puff
- Assorted brownie
- Coconuts jelly
- Sliced fresh seasonal fruits
- Fruits salad
- Assorted Japanese flavored ice cream (GF)
- Dried fruits, nuts, sauce and condiments

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