



Valentines Day Degustation Menu

\$110.00 per person
Matching Wines: \$80.00 per person

MENU

Oysters for Two
Kumomo puree, Osetra caviar

Ocean Trout Sashimi
Wasabi salsa

Abalone Tempura
Sokyo tempura sauce

Duck Robata
Pickled plum sauce

Wagyu Tenderloin 6+
Uni butter, shio konbu jus

or

Scallops
Wasabi pepper sauce

Chef's Sushi Selections

Chef's Assorted Dessert Platter for Two

MATCHING WINES

"Eight Peaks" Sake Hakkaisan (JG) Niigata

2010 Some Young Punks Monster's Attack – Riesling Clare Valley, SA

2009 Printhie MCC Range – Chardonnay Orange, NSW

2009 Georges Duboeuf - Gamay Moulin-a-Vent, France

2004 DeBortoli – Syrah / Viognier Yarra Valley, VIC
(For the Wagyu Choice)

2009 Grace – Muscat Bailey A Blend Yamanashi, Japan
(For the Scallop Choice)

Hot Sake

NV Moet & Chandon Imperial - Champagne, France.