

## **OMAKASE PDR \$175 PP •**

SHARING MENU BETWEEN 4 PEOPLE  
MIN 12 PAX

### **ON THE TABLE**

#### **SPICY EDAMAME**

Shichimi, itogaki, nikiri soy

#### **TUNA CRISPY RICE**

Spicy tuna tatare, spicy mayo,  
crispy hokkaido yumepirica rice

#### **SMOKED FISH DIP**

Lotus chips, aonori salt

### **FIRST COURSE**

#### **TUNA UMAMI**

Plum wine jelly, sweet aioli, umami dressing,  
garlic chips

#### **HIRAMASA KINGFISH MISO CEVICHE**

Crispy potato, green chilli, miso ceviche

#### **WAGYU TARTARE 9+ MBS**

Smoked oyster, soy cured yolk, tosazu, crispy nori

### **SECOND COURSE**

#### **DENGAKUMAN**

Miso glazed toothfish, japanese salsa,  
pickled cucumber

#### **BAY LOBSTER TEMPURA**

Grapefruit salad, sambal aioli

#### **LAMB RUMP**

Warm eggplant, fennel salad, shiso chimichurri,  
tarragon ponzu

### **THIRD COURSE**

#### **WAGYU FLANK 9+ MBS**

Umami puree, takana, shimiji, kombu veal jus

#### **KING PRAWNS**

Shellfish butter, kombu soy, lemon, fried garlic

Menu subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A 1% service fee will apply to all credit card transactions.  
The Star Entertainment Group practises the responsible service of alcohol.



## **SIDES**

### **BROCCOLINI**

Japanese furikake, goma ponzu, lemon

### **KIPFLER POTATO**

Bone marrow, sweet soy glaze, nori

## **FOURTH COURSE**

**CHEF'S PREMIUM OMAKASE SUSHI**

## **TO FINISH**

### **KIYOMI MOCHI ICE CREAM**

Frozen strawberry milkshake