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

RED SNAPPER & AMAEBI

Shio kombu, pickled diakon, ginger & lime dressing

2GR FULL BLOOD WAGYU TARTARE

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

2GR FULL BLOOD WAGYU FLANK

Umami puree, takana, shimiji, kombu veal jus

BERKSHIRE PORK TOMAHAWK

Dry aged, apple wasabi, okinawa sugar, pork jus

KING PRAWNS U6

Shellfish butter, kombu soy, lemon, fried garlic

Mertu 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

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