



## *Shogun's Feast*

『Your dietary requirements matter to us. Let our chefs or service staff know, and we'll do our best to tailor your meal to suit your needs.』

213 PER PERSON  
SAKE & WINE 80  
ADD CAVIAR 120

**Home-Made Bread** Tallow Candle & Vinegar Soy

**Appetizers** Daily Chef's Selection

Course Options

**SA Greenlip Abalone**

**Hokkaido Scallops**

**Chicken Fillet**

Course Options

**Atlantic Salmon**

**Queensland Tiger Prawn**

**Lamb Backstrap**

Course Options

**Mayura Chocolate Wagyu**

**Miyazaki A5 Wagyu** +\$100

**F1 Wagyu**

**Southern Rock Lobster** +\$90

**Calamari Steak**

**Moreton Bay Bug** +\$60

**Patagonian Toothfish** +\$45

**Grilled Seasonal Vegetables**

**Fried Rice** Miso Soup & Pickled Vegetables

**Homemade Seasonal Ice-cream/Sorbet** Fresh Fruit

## *Sake & Wine*

**NV Moët&Chandon Brut Impérial, Champagne**

**2023 Henschke Julius, Riesling**

**2018 Penfolds St Henri, Shiraz**

**Dassai 39, Junmai Daiginjo**

**Black Phoenix, Junmai Ginjo**

\* All wines' vintage are subject to change. \* Corkage is \$50 per 750ml bottle, with a maximum of one bottle per guest. The bottle in question must also not be on our wine list. \* A surcharge of 1.5% applies on card payments. \* A surcharge of 5% applies on Saturdays. \* A surcharge of 10% applies on public holidays and Sundays. \* All prices in AUD and inclusive of GST. No split bill.