

SEXY FISH

セクシーフィッシュ

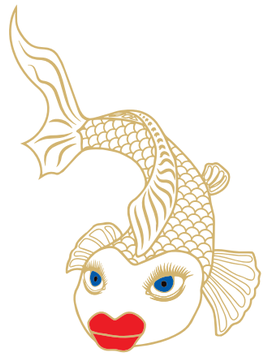
SEXY FISH

セクシーフィッシュ

WE COMBINE THE FINEST INGREDIENTS WITH DELICATE JAPANESE FLAVOURS AND CREATIVE TECHNIQUES.
FLOWING WITH THE SEASONS AND DESIGNED TO SHARE.

WHILE YOU DECIDE

- SALT & PEPPER SQUID 18
- GUACAMOLE NORI CHIPS 18 VG
- STEAMED EDAMAME 8 VG
- SPICY EDAMAME 11 V
- MISO SOUP 9



FOOD ALLERGIES &
DIETARY RESTRICTIONS:

PLEASE NOTE A SERVICE CHARGE OF 20% WILL BE ADDED TO YOUR FINAL BILL.
IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A STAFF MEMBER

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS.

WHITE TRUFFLE SEASON

FRESH WHITE TRUFFLE
SHAVED TABLESIDE 12/GR

SALADS

GREENS, YUZU & OLIVE FETA & GRILLED VEGETABLES 18 V
CRISPY DUCK & WATERMELON POMEGRANATE & CASHEW 36

GYOZA

WAGYU FOIE GRAS & BLACK TRUFFLE 38
PRAWN LEMONGRASS & GARLIC 25
EDAMAME SZECHUAN PEPPER 20 V

RAW

YELLOWTAIL SASHIMI* GREEN MANDARIN PONZU 24
SALMON* CEVICHE SHICHIMI RICE CRACKER 22 GF

ROBATA

GRILLED BRANZINO YUZU BEURRE BLANC 68
CARAMELIZED BLACK COD SPICY MISO 52
GRILLED LOBSTER SANSHO PEPPER & SHISO BUTTER 62/98
SPICY BEEF TENDERLOIN* 6 OZ GINGER & BLACK PEPPER 62
BABY CHICKEN PICKLES 38
CARAMELIZED LAMB CUTLETS* RED YUZU KOSHO & HERBS 65
RIBEYE* USDA PRIME 12 OZ, SEAWEED BUTTER 71

VEGETABLES

GRILLED SWEET POTATO LEMONGRASS & CILANTRO 15 VG
BROCCOLINI YUZU CHIMICHURRI 16

RICE

KIMCHI FRIED RICE 18
ADD PORK +9 / ADD DUCK +12
SWEET CORN FRIED RICE DRIED MISO & TRUFFLE 28 V
ADD KING CRAB +48
STEAMED RICE GOMA SEEDS 5 VG

SUSHI BAR
SASHIMI & NIGIRI*

SASHIMI 2 PIECES | NIGIRI 2 PIECES

AKAMI BLUEFIN TUNA 18
CHU-TORO MEDIUM FATTY TUNA 29
O-TORO FATTY TUNA 36
HAMACHI YELLOWTAIL 17
SAKE SALMON 16
MADAI SEA BREAM 16
BOTAN EBI SPOTTED PRAWN 20
HOKKAIDO - UNI SEA URCHIN 36

MAKI

TIGER PRAWN TEMPURA 24
TORO* CAVIAR 56
SOFT SHELL CRAB 24
GREEN DRAGON 20 VG
SALMON* & AVOCADO 20
SPICY TUNA* 27
KING CRAB CALIFORNIA 38
HAMACHI* & YUZU TRUFFLE 24

SIDES

STEAMED RICE 5 VG
GOMA SEEDS
KIMCHI FRIED RICE 9
GRILLED SWEET POTATO 8 VG
LEMONGRASS & CILANTRO
BROCCOLINI 8
YUZU CHIMICHURRI

DESSERT

ICE CREAM OR SORBET SELECTION
3 SCOOPS 15 | ONE SCOOP 6

MINI CHEESECAKE 14
STRAWBERRY & GOLDEN LIME SORBET

WARM DONUTS 12
CINNAMON

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SEXY AT NOON

MONDAY TO SATURDAY 12PM TO 4PM
UP TO 8 GUESTS

4 COURSES
38 PER PERSON
FINISH WITH COMPLIMENTARY DESSERT OR A CAPPUCCINO
OR SWAP FOR A SIGNATURE COCKTAIL +$10

COURSE 1
CHOOSE ONE

SALMON CEVICHE*
SHICHIMI RICE CRACKER

YELLOWTAIL SASHIMI*
MANDARIN PONZU

HEIRLOOM TOMATO SALAD VG
SMOKED EGGPLANT PUREE

EDAMAME GYOZA V
SZECHUAN PEPPER

TIGER PRAWN TEMPURA
DASHI BROTH & YUZU SALT

CRISPY DUCK SALAD (+6)
WATERMELON, POMEGRANATE & CASHEW

COURSE 2
CHOOSE ONE

SPICY TUNA *MAKI
SALMON* & AVOCADO MAKI
GREEN DRAGON MAKI VG

3 VARIETIES SASHIMI*
3 NIGIRI* SELECTION
SEXY FISH* MAKI (+6)

COURSE 3
CHOOSE ONE

CRISPY TOFU & AVOCADO VG
MAPLE LIME DRESSING

PRIME SKIRT STEAK*
6 OZ , CHIMICHURRI

BABY CHICKEN
PICKLES

GRILLED TIGER PRAWN
CHILI & LIME

SALMON TERIYAKI*
PICKLES

CARAMELIZED BLACK COD (+14)
SPICY MISO

COURSE 4
CHOOSE ONE

WARM DONUTS
CINNAMON

SORBET
CHEF'S SELECTION

CAPPUCCINO
CHOCOLATE GOLD FISH

MINI CHEESECAKE (+6)
STRAWBERRY & GOLDEN LIME SORBET

OR MAKE IT A COCKTAIL +10

COOKIES & CREAM
KETEL ONE VODKA, MR BLACK COFFEE LIQUEUR, CACAO, COFFEE, TOFU, CONDENSED MILK

FEELING PEACHY
ST-GERMAIN ELDERFLOWER LIQUEUR MARTINI FLOREALE, ROOIBOS, BLOOD ORANGE, PEACH

BRICKELL NO.2
SANTA TERESA 1796 RUM, LYRE'S WHITE CANE, MANGO, TAMARIND,

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