



YOSHII'S OMAKASE

Please note a 1.2% surcharge applies for all credit card transactions.

A 10% surcharge applies on Sundays, Public Holidays and for groups of 10 or more.

This is a sample menu. Japanese Executive Chef Ryuichi Yoshii menu is being perfected and will change regularly to showcase the best produce available.

COURSE 1

Beetroot Tofu with Caviar

COURSE 2

Charcoal Grilled Tuna Belly
with Miso Vinegar Mustard Sauce

COURSE 3

Tasmania Sea Urchin & Caviar
with Shiso Leaf Tempura

COURSE 4

Yoshii's Selection of Sashimi

COURSE 5

Lobster wrapped with Steamed Snapper, Ginan Sauce

COURSE 6

Saikyo Miso Marinated Toothfish
wrapped in Japanese Cedar

COURSE 7

Mango Ginger Sorbet

COURSE 8

Yoshii's Selection of Nigiri Sushi

COURSE 9

Miso Soup

COURSE 10

Bamboo Charcoal Ice Cream

\$ 2 8 0 P E R P E R S O N