# SUSHI COUNTER PREMIUM EXPERIENCE
## SEVEN COURSES | 215 PER PERSON

*Add freshly shucked oysters (A) for 8ea*

**Chef's Selection of Sashimi (M)**

**Tiger Prawn (I)**
Scorched rice, chorizo, kani miso

**Illawarra Cuttlefish Tempura (A)**
Chilli de arbol, lime, tarragon ponzu

**Signature Dengakuman (I)**
Miso glazed Glacier 51 Toothfish, pickled cucumber

**2GR Wagyu Flat Iron MBS7+**
Broccolini, shiso chimichurri

**Chef's Selection of Sushi (M)**

*Add Oscietra caviar (I) for $25pp*

**Caramel Macchiato**
Chocolate & coffee mousse, Grand Marnier foam,
macadamia & hazelnut, caramel ice cream (contains alcohol)

**Seafood origin: (A) - Australia, (I) - Imported, (M) – Mixed**

**A surcharge of 10% will apply on Sundays and 15% on public holidays.**

Menu is subject to change, cancellation and availability. Our kitchens handle food allergens that may be unsuitable for some guests. We will endeavour to accommodate your dietary needs; however, we cannot guarantee a completely allergen free dining experience. Please advise one of our team members if you have any special dietary needs. The Star practises the responsible service of alcohol.