



SUSHI COUNTER PREMIUM EXPERIENCE 215PP

Please also see our sommelier suggestive wines to compliment the dishes

Chef's selection Sashimi

2020 Kanta by Egon Müller Riesling Adelaide Hills, SA 16

Mussel & Scallop

Umami broth, shiso, tomatoes

2020 Milton 'Te Arai Vineyard' Chenin Blanc Gisborne, NZ 21

Green Bean Tempura

Green bean, fermented olive mayo

Dengakuman

Miso glazed toothfish, Japanese salsa, pickled cucumber

2020 Coldstream Hills Chardonnay, Yarra Valley, VIC 19

MS 9+ Wagyu Beef

Bincho grilled Wagyu Beef, turnip puree, carrot & turnip

2015 Rymill 'Maturation Release' Cabernet Coonawarra, SA 22

Chef's Omakase Sushi *Premium Caviar 25pp*

Fruit Macchiato

White chocolate mousse, yogurt raspberry sorbet

Choya 'Ume' Classic Osaka 16

The Star practices the responsible service of alcohol. For any dietary requirements, please consult your waiter for alternative menu options. GF denotes gluten free options. DF denotes dairy-free options. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. Please be advised for groups of 8 or more, we kindly ask that you consider providing a customary 10% gratuity. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. Guests must be aged 18 years or over to enter the casino.