



REN ISHII

X

COREY COSTELLOE

(Former Executive Chef Rockpool Bar and Grill)

HIBACHI NIGHT

Edamame Beans, yuzu salt (gf)

Charred A Grade Bonito Tuna Sashimi, orange ponzu (gf)

Hibachi kissed Hokkaido Scallop, miso butter (gf)

Mooloolaba King Prawn, wasabi leaf, nori wrap, Japanese sweet soy (gf)

New Zealand Ora King Salmon salad, charred jalapeno, crispy skin, yuzu sour cream (gf) (n) (s)

Free Range Borrowdale Pork Scotch fillet, white pepper kushiyaki (gf)

Aged David Blackmore Wagyu Denver, mirin glaze, fresh wasabi (gf)

Grilled Eggplant, bunya nut miso (gf) (n)

Blood Plum Granita, yuzu ice cream, orange confit (gf)

*(gf) indicates gluten free, (n) indicates nuts present, (s) indicates sesame present