

VIVID 5 COURSE MENU

\$90 per person

Matching beverage \$45

Gluten Free & Vegetarian option available

DUCK SASHIMI | SCALLOP SALAD | SHIRA-AE

Braised duck fillet, soaked in Chef's special sauce, mustard
Hokkaido scallops, Japanese rice vinegar dressing, capsicum
Fresh Tofu, Kaki persimmon, Shungiku leaves, Shimeji mushroom

SASHIMI

Tuna & Salmon

GRILLED MAINS

Tender Chicken Teriyaki,

Salmon Teriyaki,

or

Wagyu boneless Ribs

ASSORTED SUSHI PLATE

Fresh Tuna, Salmon, Seared Kingfish with yuzu kosho, King prawn,
Snapper, 2 pieces Salmon Avocado Roll, with miso soup

DESSERT OF THE DAY

1st seating | 5.30~6.15pm out by 8pm

2nd seating | 8.30~9.15pm out by 10.45pm

Please book through dimmi or call 92528600