

Yukis At the Quay

Degustation six course menu
\$90 per person

Trio of fish tartare

Lemon soy, persimmon puree, ginger aioli

Slow Cooked Pork

Ginger and apple puree, dashi teriyaki sauce, tapioca chips

Mushrooms

Konbu béchamel sauce, dry enoki chips, kale powder, rice

Tempura Monk Fish

Japanese nanban sauce, beetroot puree, prawn tuile

Main course please choose from 4 dishes below

Salmon

Shiso powder, parsnip puree, teriyaki style sauce

Chef's Selection of Assorted Sushi

Seven kinds of fresh and seared sushi

Wagyu Sirloin Steak (marble score 7+) (\$15 supplement)

Blueberry purée, koji sauce, kale powder

Wagyu Paper Hot Pot (\$20 supplement)

Sliced Wagyu Sirloin (marble score 7+) and vegetables to be cooked at your table.
Served with sesame and ponzu dipping sauce.

Mix berry Dessert

Mix berry, vanilla ice cream, mix berry mousse, strawberry chips

Please note that if you choose this course menu then all diners must order from the course menu as we are unfortunately unable to take separate orders from the a la carte menu

Yukis

At the Quay

Degustation eight course menu

\$130 per person

Trio of fish tartare

Lemon soy, persimmon puree, ginger aioli

Slow Cooked Pork

Ginger and apple puree, dashi teriyaki sauce, tapioca chips

Mushrooms

Konbu béchamel sauce, dry enoki chips, nori powder, rice

Tempura Monk Fish

Japanese nanban sauce, beetroot puree, prawn tuile

Chef's Selection of Assorted Sushi

Four kinds of fresh and seared sushi

Wagyu Sirloin Steak (marble score 7+)

Blueberry purée, koji sauce, kale powder

Duck Paper Hot Pot

Duck and vegetables to be "Dashi" cooked at your table.

Mix berry Dessert

Mix berry, vanilla ice cream, mix berry mousse, strawberry chips

Please note that if you choose this course menu then all diners must order from the course menu as we are unfortunately unable to take separate orders from the a la carte menu