

幸 Yukis

At the Quay

Winter degustation six course menu

\$90 per person

Shrimp and Scallop

Umeboshi puree, finger lime caviar, orange, kombu dust, orange foam

Fireworks (Soy Marinated Tuna)

Edamame puree, salmon roe, beetroot, potato crisps, bonito flakes

Mushrooms

Kombu béchamel sauce, dry enoki chips, nori dust

Dumpling

Dashi broth, flying fish roe, seaweed

Main course please choose from 4 dishes below

Grilled Orange Roughy

Mandarin jam, saikyo miso

Chef's Selection of Assorted Sushi

Seven kinds of fresh and seared sushi

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

Almond purée, Sake kasu (lees) and miso sauce

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.

White Winter

Lychee, mascarpone and coconut ice cream, vanilla ice cream, berries, coconuts 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

Winter degustation eight course menu
\$130 per person

Shrimp and Scallop

Umeboshi puree, finger lime caviar, orange, kombu dust, orange foam

Fireworks (Soy Marinated Tuna)

Edamame puree, salmon roe, beetroot, potato crisps, bonito flakes

Mushrooms

Kombu béchamel sauce, dry enoki chips, nori dust

Dumpling

Dashi broth, flying fish roe, seaweed

Chef's Selection of Assorted Sushi

Four kinds of fresh and seared sushi

Wagyu Sirloin Steak (marble score 7+)

Almond purée, Sake kasu (lees) and miso sauce

Duck Paper Hot Pot

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

White Winter

Lychee, mascarpone and coconut ice cream, vanilla ice cream, berries, coconuts 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