



 **KOMEYUI**
BRISBANE
VALENTINE'S DAY
OMAKASE

STARTER -SAKIZUKE-
CUCUMBER KINGFISH
Kingfish sashimi, white ponzu cucumber dressing
HAKKAISAN NIGORI Sparkling | Niigata, JPN

APPETISER -ZENSAI-
SHIRO GOMA KANI TOAST
Spanner crab, sesame mayonnaise, buttered shokupan

APPETISER -HIYASHIBACHI-
TOMATO NO SHIRAAE
Roasted seasonal tomatoes, miso tofu sauce, prawn oil

GRILLED DISH -YAKIMONO-
GRILLED BARRAMUNDI
Salt water barramundi, miso butter
IZUMIBASHI Junmai | Kanagawa, JPN

SOUP -SHIRUMONO-
SHU MAI, SENCHA DASHI
Pork & prawn Japanese dumpling, green tea broth
KUBOTA Junmai Daiinjo | Niigata, JPN

SUSHI
PREMIUM SELECTION
10 pieces of Chef's exclusive selection of sushi, chosen from a range of seasonal ingredients
IPPONGI DENSIN YUKI Junmai ginjo | Fukui, JPN

DESSERT -AMAMI-
MONAKA
Matcha & strawberry cheese cake ice cream sandwich

TEA / COFFEE



220 per person / 270 with sake flight



 **KOMEYUI**
BRISBANE

VALENTINE'S DAY SPECIAL MENU

STARTER - SAKIZUKE -

CUCUMBER KINGFISH

Kingfish sashimi, white ponzu cucumber dressing

HAKKAISAN NIGORI Sparkling | Niigata, JPN

APPETISER - ZENSAI -

SHIRO GOMA KANI TOAST

Spanner crab, sesame mayonnaise, buttered shokupan

APPETISER - HIYASHIBACHI -

TOMATO NO SHIRAAE

Roasted seasonal tomatoes, miso tofu sauce, prawn oil

GRILLED DISH - YAKIMONO -

GRILLED BARRAMUNDI

Salt water barramundi, miso butter

IZUMIBASHI Junmai | Kanagawa, JPN

MAIN - SHIIZAKANA -

JAPANESE A5 WAGYU STEAK

Kagoshima A5 wagyu sirloin, seared miso foie gras

SOUP - SHIRUMONO -

SHU MAI, SENCHA DASHI

Pork & prawn Japanese dumpling, green tea broth

KUBOTA Junmai Daiinjo | Niigata, JPN

SUSHI

PREMIUM SELECTION

5 pieces of Chef's exclusive selection of sushi, chosen from a range of seasonal ingredients

IPPONGI DENSHIN YUKI Junmai ginjo | Fukui, JPN

DESSERT - AMAMI -

MONAKA

Matcha & strawberry cheese cake ice cream sandwich

TEA / COFFEE

220 per person / 270 with sake pairing

