



 **KOMEYUI**
MELBOURNE
VALENTINE'S DAY
OMAKASE

STARTER - SAKIZUKE -

CUCUMBER KINGFISH

Kingfish sashimi, white ponzu cucumber dressing

CHIYOMUSUBI 'SORAH' Sparkling | Tottori, 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

KEIGETSU 'EXTRA DRY' Junmai | Kochi, JPN

SOUP - SHIRUMONO -

SHU MAI, SENCHA DASHI

Pork & prawn Japanese dumpling, green tea broth

NANBU BIJIN 'SHINHAKU' Junmai Daiinjo | Iwate, JPN

SUSHI

PREMIUM SELECTION

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

HAKKAISAN Tokubetsu Junmai | Niigata, JPN

DESSERT - AMAMI -

MONAKA

Matcha & strawberry cheese cake ice cream sandwich

TEA / COFFEE



220 per person / 270 with sake pairing



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VALENTINE'S DAY SPECIAL MENU

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TOMATO NO SHIRAAE

Roasted seasonal tomatoes, miso tofu sauce, prawn oil

GRILLED DISH -YAKIMONO-

GRILLED BARRAMUNDI

Salt water barramundi, miso butter

KEIGETSU 'EXTRA DRY' Junmai | Kochi, 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

NANBU BIJIN 'SHINHAKU' Junmai Daiinjo | Iwate, JPN

SUSHI

PREMIUM SELECTION

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

HAKKAISAN Tokubetsu Junmai | Niigata, JPN

DESSERT -AMAMI-

MONAKA

Matcha & strawberry cheese cake ice cream sandwich

TEA / COFFEE

220 per person / 270 with sake pairing

