

# WAQU five course winter menu

\$60 per person

please select one dish from course 3 and 4, the rest of courses are fixed

## *course 1. amuse*

spicy softshell crab taco • petie wagyu sukiyaki • fish tart • potato soup with confit tomato foam

## *course 2. sashimi*

SASHIMI SALAD

ocean trout yubiki, seared kingfish, grilled abalone, ruby grapefruit jelly with seasonal vegetables

## *course 3. entree*

ORGANIC CHICKEN TWO WAY

spiced crunchy drum stick with pink pepper yoghurt, sous-vide cooked breast with white asparagus puree

or

TEMPURA WAQU STYLE

assorted tempura of teriyaki-eel, micro fish, nori-maki sweet potato,  
okaki-age avocado, soy mayonnaise, three japanese salts

or

SEAFOOD MISO SOUP

slow cooked sea tiger prawn and white clam, panfried scallop, yaki-onigiri in miso soup

## *course 4. main*

SLOW COOKED DUCK

slow cooked duck breast, crushed pistachio cacao nibs, age-dashi taro potato, cherry plum chutney

or

SUZUKI MULLOWAY+ALASKAN CRAB

poached suzuki mulloway, sake steamed alaskan crab, yaki-tofu, crispy kombu, shungiku puree

or

BRAISED VEAL TWO WAY

braised milk fed veal breast with herb panko, filo wrapped braised tongue, herb salad

## *course 5. dessert*

tart tatin, fuji apple puree, cheese mousse, lemon meringue

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## optional six course menu

\$75 per person

enjoy an additional course by selecting two entree dishes from the course 3 menu above.