

# Valentine's Day Dinner

**SUNDAY, February 14, 2010 (\$135/person)**

## Special 7-course Valentine's prix-fixe menu

a one-night only menu, regular menu not available

### **Japanese Style Pure Corn Soup** 和風コーンスープ

*Richness and sweetness purely come from corn itself. Corns from QLD  
Non sugar or any amount of cream/milk are added. Chef's magic.*

### **Traditional Tasting Plate** 前菜6種

*A selection of six Japanese appetizers*

Cured salmon sushi with Shiso herb, salmon roe topping *サマーモンの一口寿司*  
Quick seared tuna with onion sauce, baby mache *マグロのたたきオニオンソース*  
Duck Kuwayaki with our special sauce *鴨の鉄焼き*  
Sake steamed scallop with egg yolk vinegar *酒煎帆立の黄身酢がけ*  
Zucchini with kneaded Miso sauce *ズッキーニの練り味噌がけ*  
Asparagus with cod roe Mayonnaise with Irish strawberry and sweet black beans  
*アスパラ明太子ソース・山桃・黒豆*

### **Sashimi - Chef's Choice** 御刺身

*Exquisite fresh raw fish, selected by our specialists*  
*Including scampi with Yuzu, Japanese citrus* *手長海老の柚子風味*  
*seared Tasmanian salmon* *炙りサーモン*

### **Sugi-Ita Yaki** 杉板焼き

*Grilled Patagonian Tooth Fish wrapped in aromatic cedar wood,  
serving with sweetened chest nuts, Yuzu flavored Japanese radish,  
and caramelized walnuts* *栗の甘露煮・柚子大根・胡桃*

### **Prawn Shinjyo Age** 海老の真薯揚げ

*Lightly fried ground fresh tiger prawns*

### **Little refreshment before your main course** 御口直し

*Fresh apple sorbet* *林檎のシャーベット*

### **Wagyu Beef steak** 和牛ステーキ

*This is the real thing! 100% pure Wagyu Scotch Fillet grilled  
served with our own special soy, onion, and garlic sauce.*

### **Rice and Miso soup** 御飯・御味噌汁

### **Dessert - Hanabishi Special** デザート盛り6種

*Assortment of 6 kind homemade desserts (Serves 2 people)*

*Green tea cream brûlée* *抹茶クリームブリュレー*

*Mango mousse* *マンゴームース*

*Egg Pudding with fresh vanilla, maple syrup* *玉子プリン*

*Gluten free chocolate cake with fresh choc sauce* *米粉のチョコレートケーキ*

*Caramel ice cream* *カラメルアイスクリーム*

*Coffee Blanc-manger* *コーヒーのブランマンジェ*



花菱

HANABISHI

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