

## **Chef Special Creations** \*all day available

<b>Crystal Sea Urchin</b> Tasmanian Sea Urchin, Special Chef's Dashi jelly, gold flakes	22
<b>Trio Tasmania Sea Urchin Tempura</b> Wrapped Sea Urchin with seaweed seasoning with sea salt. Oba leaf and rice paper roll. Yam with sea urchin	28
<b>Snapper Usuzukuri with Truffle Oil (9 pcs)</b> Thinly sliced snapper with citric and orange vinegar, and truffle oil	28
<b>Three Flavour Sashimi</b> Salmon with shiso ponzu, Snapper with tosazu, Kingfish with spicy sour sauce	25
<b>Amaebi Sweet Prawn Sashimi (2pcs)</b> Arctic deep sea sweet prawn, served with wasabi and soy sauce	18
<b>Scallop Roll</b> Aburi scallop and cucumber inside, topped with aburi salmon mayonnaise and wasabi salad	22
<b>Chef's Pacific Oysters (6 pcs)</b> Oyster lovers' must! Daily hand shuck natural fresh oysters with a selection of chef's special flavours including flying fish roe in ponzu, fruity vinaigrette, salmon caviar with dashi jelly	30
<b>Salmon Tartare</b> Avocado, cherry tomato, cucumber, brunoise chives, yuzu miso sauce, salmon caviar, and seaweed crisps with vegetable salad	25
<b>Tenya Seafood Debinmushi</b> Fish collar, prawn, scallop, and vegetables in full body flavoured fish consomme	23
<b>Fish Soup</b> Grilled Daily selected fish with radish and beans, served in clear seafood soup	18