

Valentine's Day Set Menu


Saturday, 14 February, 2026

On arrival - enjoy each

Torched Salmon Nigiri

4 pcs - with jalapeño mayo and crispy garlic

To start - choose one to share

Pan-Fried Veggie Dumplings 

With fresh ginger, chili & garlic soy sauce

Seared Beef Tataki

Drizzled with a truffle soy yuzu sauce

Seared Ahi Tuna Tataki

On a sliced apple & avocado salad,
in a sesame ponzu sauce


Rolls - choose one to share

Cooshti Dragon Roll

Tempura prawn avocado roll, topped with
torched salmon and parmesan cream

Chicken Karaage Roll

Crispy chicken, avocado, sweet chili mayo

Rainbow Veggie Roll 

Beetroot, carrot, asparagus and cabbage,
topped with avocado and crispy garlic

Main - choose one to share

Hibachi 10oz Rib-Eye and its Miso

Mushroom Sauce

Spicy Asian 'slaw with Mango and
Furikake Fries

Hibachi Salmon Fillet and its

Kimchi Bearnaise

Spicy Asian 'slaw with Mango and
Furikake Fries

Dessert - to share

White Chocolate Cheesecake

With fresh raspberry compote
and dark shaved chocolate

Special for Two: \$1,250

Special for Two &
1 bottle of Bollinger
Champagne: \$2000



5% staff gratuity applied to dine-in bill