



OMAKASE

BANQUET MENU

\$65pp | 12 GUESTS OR MORE

Starter

MARINATED YELLOW FIN TUNA
*aguachile dressing,
jap guacamole, iceberg lettuce*

TUNA TACO
*chilli mayo, napa cabbage
& sesame*

KARATE KID SUSHI ROLL
*lightly seared salmon,
cooked prawn, sweet soy, tobiko*

PORK GYOZA
*spicy ponzu dressing,
kewpie mayo & shallot*

Entrée

WAGYU ROBATA
mb5+ beef, smoky bbq glaze, shallots

PORK BUN
*12 hour slow cooked pork belly,
pickled cucumber & cashew sauce*

SALT & PEPPER SQUID
*crispy fried squid with
sweet & sour amazu sauce*

KFC
*pineapple pieces, crushed
peanuts with yang-nyum sauce*

Main

TOMATO & AVO HOUSE SALAD
*mixed leaf green salad
with sweet soy dressing*

MISO SOUP
tofu & seaweed

SALMON MISOYAKI
miso marinated salmon

PEPPERY BEEF STEAKY
*black pepper teriyaki, carrot purée, stir
fried seasonal vegetables with rice*

Dessert

CHOCOLATE FONDANT
warm baked fondant with green tea ice cream

