



OMAKASE

BANQUET MENU

Starter

SEARED WAGYU BEEF &
GREEN TEA NOODLE SALAD
*mizuna, pea shoots, tenkatsu,
light wafu & ponzu dressing*

KING SALMON CRISPY 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

YUZU MISO SALMON
*japanese eggplant & pickled
cabbage salad, kosho & soy dressing*

CHARRED BEEF SIRLOIN
*200g sliced, edamame purée,
broccolini & wafu sauce*

Dessert

FRIED BAO ICE CREAM SANDWICH
ice cream & salted caramel sauce

