



# OMAKASE

## BANQUET MENU

\$65pp / 12 GUESTS OR MORE

### *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*

