

## CHEF'S SELECTION MENU

\$35 per person (minimum 8 people)

**edamame** - *lightly salted soy beans in the pod*

**mixed sashimi ceviche** - *white soy, chilli, lemon juice & sesame oil*

**kingfish carpaccio** - *thinly sliced kingfish, ponzu sauce, baby herbs & lemon oil*

**spicy squid** - *crispy fried squid garnished with lime & green chilli*

**tori kara-age** - *marinated chicken pieces & yuzu mayo sauce*

**nigiri platter** - *chef's selection of nigiri sushi*

**maki platter** - *chef's selection of assorted sushi rolls*

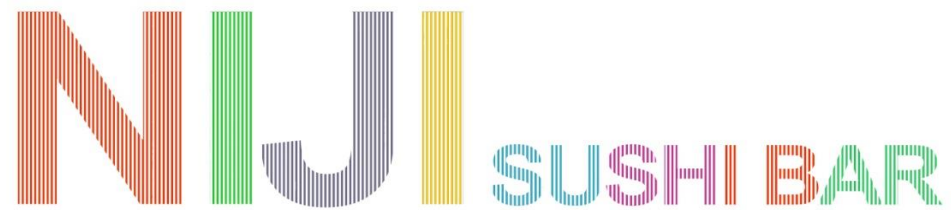
**chicken yakitori** - *chicken fillet shallots glazed with teriyaki sauce*

**vegetable tempura** - *assorted vegetables with tempura sauce*

**salmon teriyaki** - *tasmanian salmon fillet glazed with teriyaki sauce & vegetables*

**wagyu beef** - *180g grain-fed wagyu beef 9+ with amayaki sauce & herb salt*

**dessert platter** - *chef's selection of assorted desserts*



## SIGNATURE MENU

**\$45 per person** (minimum 8 people)

**edamame** - *lightly salted soy beans in the pod*

**pacific oysters** - *with momiji vinaigrette*

**maguro taru taru** - *sashimi tuna, avocado salsa, onion tate & lotus root chip*

**kingfish carpaccio** - *thinly sliced kingfish, ponzu sauce, baby herbs & lemon oil*

**ebi kara-age** - *deep fried garlic tiger prawns & yuzu mayo sauce*

**sashimi platter** - *chef's selection of assorted sashimi*

**nigiri platter** - *chef's selection of nigiri sushi*

**pork gyoza** - *pork dumplings pan-fried with soy chilli vinaigrette*

**chicken yakitori** - *chicken fillet shallots glazed with teriyaki sauce*

**salmon teriyaki** - *tasmanian salmon fillet glazed with teriyaki sauce & vegetables*

**wagyu beef** - *180g grain-fed wagyu beef 9+ with amayaki sauce & herb salt*

**dessert platter** - *chef's selection of assorted desserts*