



CHEF'S SELECTION MENU

\$39 per person (minimum 8 people)

Edamame

lightly salted soy beans in the pod

Kingfish Carpaccio

thinly sliced kingfish, yuzu ponzu, baby herbs, red hawaiian salt, lemon oil

Spicy Squid

crispy fried squid, green chilli, yuzu mayo sauce

Tori Kara-age

deep fried marinated chicken pieces, yuzu mayo sauce

Nigiri Platter

chef's selection of assorted sushi

Maki Platter

chef's selection of assorted sushi rolls

Chicken Tsukune

chicken patties on skewers glazed with teriyaki sauce

Mix Vegetable Tempura

a variety of seasonal vegetable with tentsuyu sauce

Salmon Teriyaki

pan fried salmon fillet glazed with teriyaki sauce, steam vegetables

Wagyu Beef

180g grain-fed wagyu beef steak, ama-yaki sauce, herb salt

Chef's Dessert Platter

chef's selection of assorted desserts



CHEF'S SIGNATURE MENU

\$49 per person (minimum 8 people)

Edamame

lightly salted soy beans in the pod

Pacific Oysters

freshly shucked pacific oysters with yuzu ponzu & ginger vinaigrette, truffle oil

Spicy Tuna Canape

spicy fresh tuna on tempura nori

Kingfish Carpaccio

thinly sliced kingfish, yuzu ponzu, baby herbs, red hawaiian salt, 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 assorted sushi

Pork Gyoza

pan fried pork dumpling with soy chilli vinaigrette

Chicken Tsukune

chicken patties on skewers glazed with teriyaki sauce

Salmon Teriyaki

pan fried salmon fillet glazed with teriyaki sauce, steam vegetables

Wagyu Beef

180g grain-fed wagyu beef steak, ama-yaki sauce, herb salt

Chef's Dessert Platter

chef's selection of assorted desserts