



# OMAKASE

## BANQUET MENU

\$65pp | 12 GUESTS OR MORE

### Starter

FUJI APPLE WALDORF SALAD  
*pulled chicken, crisp cos &  
iceberg, celery, roasted walnuts,  
kewpie & yoghurt 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*

SALMON MISOYAKI  
*miso marinated salmon*

ROBATA MINUTE STEAK & CHIPS  
*wasabi & lime butter, pickled peppers*

### Dessert

FRIED BAO ICE CREAM SANDWICH  
*ice cream & salted caramel sauce*

