



# HIGH ROLLER

12 GUESTS | 90PP  
OR MORE

## TO START

### OYSTERS

*yuzu granita & ponzu sauce*

### TUNA SASHIMI TACO

*tuna with burnt tomato salsa  
& guacamole*

### SALMON & SCALLOP TARTARE

*salmon & scallop sashimi  
& amazu ponzu*

### SEARED WAGYU BEEF NIGIRI

*lightly seared wagyu beef,  
soy glaze on a bed of rice*

## TO SHARE

### PORK BUN

*12 hour slow cooked pork belly,  
pickled cucumber & cashew sauce*

### CHIRASHI & GREEN TEA NOODLE SALAD

*mixed sashimi, avocado, mixed leaves,  
radish, edamame, pea sprouts, goma  
& yuzu dressing*

### PRAWN ROBATA

*chilli & coriander & lime cheek*

### STICKY GOMA LAMB RIB

*sweet soy glaze, mixed leaf salad with  
pomegranate, coriander & wasabi yoghurt*

### KFC

*korean fried chicken, pineapple pieces,  
crushed peanuts & yang-nyum sauce*

### CHARGILLED BEEF SIRLOIN

*200g sliced, parsnip &  
black pepper mushroom sauce*

## SIDES

### TOMATO & AVOCADO HOUSE SALAD

*mixed leaf green salad &  
sweet soy dressing*

### MISO SOUP

*tofu & seaweed*

## DESSERT

### CHOCOLATE FONDANT

*warm baked fondant & green tea  
ice cream*