



OMAKASE BANQUET

TO START

Crunch Tempura Oysters

wasabi mayo, tobiko, shallots, amazu ponzu sauce (df)

Octopus Takoyaki

Japanese snack, kewpie mayo, yaki sauce, aonori, katsuobushi (df)

King Salmon Crispy Tacos

salmon sashimi, shallots, wasabi tobiko, spicy mayo, iceberg lettuce & sesame (df, gf)

TO FOLLOW

Karate Kid Roll

seared salmon, kanikama, avocado, tamago, sweet soy & tabiko (df)

Pork Buns

12-hour slow cooked pork belly with pickled cucumber & cashew sauce

Pork Belly Robata

juicy pork skewers, wasabi bbq sauce, crispy onion flakes

TO SHARE

Grilled Yuzu Miso Salmon

180g, miso marinade, asian green salad & yuzu dressing with steamed rice (gf, df)

Tokyo No.1 Fried Rice

pork belly, squid & japanese sausage, chilli, seasonal vegetables with slow poached egg (df)

Sizzling Skillet Angus Top Sirloin

250g sliced, potatoes, teriyaki & garlic mushroom sauce with rice (gf, df)

TO FINISH

Mochi Ice Cream

rice wrapped strawberry ice cream served with fresh fruit