



OMAKASE

BANQUET MENU

\$65pp / 12 GUESTS OR MORE

Starter

SEARED WAGYU BEEF
& GREEN SALAD
*mizuna, pea shoots, tenkatsu,
light wafu & ponzu dressing*

KING SALMON CRISPY TACO
*sashimi, chilli mayo,
napa cabbage & sesame*

KARATE KID SUSHI ROLL
*seared salmon, kanikama, avocado,
tamago, 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
*korean fried chicken, pineapple pieces,
crushed peanuts & yang-nyum sauce*

Main

TOMATO & AVOCADO
HOUSE SALAD
*mixed leaf green salad
& sweet soy dressing*

MISO SOUP
tofu & seaweed

GRILLED YUZU MISO SALMON
*braised daikon, pickles
& tempura greens*

CHARGRILLED BEEF SIRLOIN
*200g, sliced, parsnip &
black pepper mushroom sauce*

Dessert

FRIED BAO ICE CREAM SANDWICH
ice cream & salted caramel sauce

