



OMAKASE

BANQUET MENU

\$65pp | 12 GUESTS OR MORE

Starter

COCO JALA KINGFISH
*lime, coriander, crispy kataifi
with coconut & jalapeño dressing*

KARATE KID SUSHI ROLL
*lightly seared salmon,
cooked prawn, sweet soy, tobiko*

TUNA TACO
*tuna with burnt tomato
salsa & guacamole*

PORK GYOZA
*spicy ponzu dressing,
kewpie mayo & shallot*

Entrée

PRAWN ROBATA
chilli, garlic, coriander, lime cheek

SALT & PEPPER SQUID
*crispy fried squid with
sweet & sour amazu sauce*

PORK BUN
*12 hour slow cooked pork belly,
pickled cucumber & peanut sauce*

KFC
*pineapple pieces, crushed
peanuts with yang - yum sauce*

Main

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

SALMON MISOYAKI
miso marinated salmon

MISO SOUP
tofu & seaweed

PEPPERY BEEF STEAKY
*black pepper teriyaki, carrot purée, stir
fried seasonal vegetables with rice*

Dessert

CHOCOLATE FONDANT
warm baked fondant with green tea ice cream

