



# HIGH ROLLER

12 GUESTS | 90PP  
OR MORE

## TO START

### OYSTERS

*yuzu granita & ponzu sauce (6pc)*

### TUNA SASHIMI TACO

*chilli mayo, napa cabbage  
& sesame*

### SALMON & SCALLOP TARTARE

*salmon & scallop sashimi with  
amazu ponzu*

### SEARED WAGYU BEEF NIGIRI

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

## TO SHARE

### PORK BUN

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

### GREEN TEA SOBA & CRAB NOODLES

*soft shell crab, tobiko mayo, coriander*

### WAGYU ROBATA

*mb5+ beef, smoky bbq glaze, shallots*

### STICKY GOMA LAMB RIB

*wasabi yoghurt & sticky glaze*

### KFC

*pineapple pieces, crushed peanuts with  
yang-nyum sauce*

### BEEF STEAKY

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

## SIDES

### TOMATO & AVO HOUSE SALAD

*mixed leaf green salad with  
sweet soy dressing*

### MISO SOUP

## DESSERT

### CHOCOLATE FONDANT

*warm baked fondant with green tea  
ice cream*