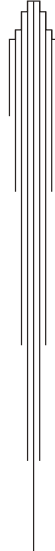


BANQUETS

\$ 65 PP

Edamame, spiced miso butter DF
Spicy tuna maki, takuan, scallion,
tenkatsu DF
Crispy fried calamari,
kimchi mayo DF, GF
1.2kg Crispy pork knuckle,
tamari seeded soy mustard DF, GF
Dashi & truffled mash potato GF
Green leaf salad, classic ranch,
pecorino GF
Deconstructed lemon cheesecake



\$ 85 PP

Smoky soy truffle oysters
Edamame, spiced miso butter DF
Kingfish sashimi, apple soy,
yuzu koshu DF, GF
Crabmeat taco, avocado, aji
amarillo, tobiko
Moreton Bay bug gyoza, black vinegar,
smoked ginger soy
Lamb shoulder, barley miso, garlic yoghurt
Dashi & truffled mash potato GF
Green leaf salad, classic ranch, pecorino GF
Deconstructed lemon cheesecake

\$ 105 PP

Smoky soy truffle oysters
San ten sashimi (3 types) DF, GF
Crabmeat taco, avocado, aji amarillo, tobiko
Spicy tuna maki, takuan, scallion, tenkatsu DF
Moreton Bay bug gyoza, black vinegar,
smoked ginger soy
Crispy pork belly, atsara pickle,
shiro soy chilli coriander dip DF

Spiced chicken karaage,
honey yuzu mayo DF
Japanese sweet corn, sichimi,
shiso butter GF
Black Angus scotch fillet,
miso mushroom sauce GF
Sweet potato chips, dijon mayonnaise DF, GF
Pina Colada, coconut crumble, pineapple,
banana, sakura rum syrup

VEGETARIAN

Spiced edamame, miso butter
Tofu taco, amarillo, yukari, truffle oil
Seasonal mushroom, wafu teriyaki, puffed rice
Corn kamameshi
Shared sides
Dessert

VEGAN

Spiced edamame, miso butter
Tofu tartare, amarillo, yukari, truffle oil
Seasonal mushroom, wafu teriyaki, puffed rice
Corn kamameshi
Shared sides
Sorbet

