

BANQUETS

\$ 65 PP

Edamame, spiced miso butter DF

Spicy tuna maki, takuan, scallion,
tenkatsu DF

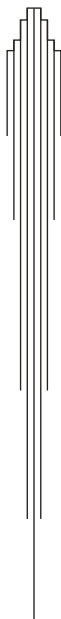
Crispy fried calamari,
kimchi mayo DF, GF

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

