

BANQUETS

Our banquet menus are designed to be shared we ask they are ordered by the entire table.

Most dietary requirements can be catered for. Please consult your waiter regarding serious allergies

\$69 per person

rock oyster | nashi & ponzu

sashimi | daily selection of fresh & seared fish, pickled ginger & wasabi

seaweed salad | lemon & cucumber

beef tartare | smoked wagyu dressing & lettuce cups

kobujime | lightly cured kingfish with beer ponzu & prawn anglaise

silken tofu | chilled with fried enoki & shiitake dashi (v)

chicken skewers | preserved chilli & sesame

wagyu | slow cooked rump, kombu, dai dai & scallion

cos lettuce | sansho ranch dressing

kuchi naoshi | robata grilled pineapple with coconut granita

sake kasu bavaois | crème anglaise & seasonal fruit