

## OMAKASE BANQUET MENU

\$65pp



Edamame, sea salt <sup>(V,GF)</sup>

Miso soup, soft tofu, green onion + wakame <sup>(V)</sup>

Vegetable + kombu pickles <sup>(V,GF)</sup>

Traditional sashimi plate served with condiments <sup>(GF,DF)</sup>

Tempura soft shell crab hand roll, pickled daikon radish + kewpie tartare <sup>(GF,DF)</sup>

Chicken thigh yakitori, green shallot, chicken fat butter + furikake <sup>(GF,DF)</sup>

Wagyu beef yakitori, wafu sauce + crispy garlic <sup>(GF,DF)</sup>

Pork cutlet katsu, pickled ginger + cabbage slaw <sup>(DF)</sup>

Peanut butter + white chocolate bar, matcha + raspberries <sup>(GF)</sup>

### ADDITIONS

Wild Scampi + blue caviar gunkan <sup>(GF,DF)</sup> **\$11/pp**

Miso glazed toothfish, bonito mayo + shichimi pepper <sup>(GF,DF)</sup> **\$12/pp**

Wood grilled king prawns, kombu butter, + wasabi <sup>(GF)</sup> **\$16/pp**

Fraser Isle spanner crab futomaki, dashi bisque + sea grapes <sup>(GF,DF)</sup> **\$12/pp**

Mayura Station Signature Series Wagyu Sirloin MBS 9+ <sup>(GF,DF)</sup> **\$110 per 200g**

*Please note, we will endeavour to cater for specific dietary needs however we cannot guarantee against traces of allergens. Menus change seasonally.*

*\*Required for groups of 10+*

