

OMAKASE BANQUET MENU

\$65pp



Edamame, sea salt ^(W, GF)

Miso soup, soft tofu, green onion, wakame + shiso oil ^(GF, DF)

Traditional sashimi plate served with condiments ^(GF, DF)

Tempura soft shell crab hand roll, pickled daikon radish + kewpie tartare ^(GF, DF)

Chicken thigh yakitori, green shallot, chicken fat butter + furikake ^(GF)

Pork Belly, celtic mustard ^(GF, DF)

Yardstick, British Bred, Scotch fillet, ponzu + yuzu sesame ^(GF, DF)

Peanut butter + white chocolate bar, matcha + raspberries ^(GF)

ADDITIONS

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

Miso glazed toothfish, bonito mayo + shichimi pepper ^(GF, DF) **\$24/pp**

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

Mayura Station Signature Series Wagyu Sirloin MBS 9+ ^(GF, DF) **\$140 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+*

