

OMAKASE BANQUET MENU

\$65pp



Edamame, sea salt

Traditional sashimi plate and condiments

Miso soup, spring onion, tofu, wakame, shiso oil

Soft shell crab hand roll, pickled radish, tartare sauce

Chicken thigh, chicken fat butter, chicken skin furikake

Pork belly yakitori, celtic mustard, sesame

Jack's Creek flank, shishito peppers, cafe de Tokyo butter

Peanut butter and white chocolate bar, matcha, raspberries

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+*

