

OMAKASE BANQUET MENU

\$95pp

Edamame, sea salt

Crispy chicken skin, koji sour cream, spanner crab meat, Oscietra caviar

Kingfish tartare, yuzu, buttermilk, dill oil, cucumber

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

Grilled Noosa scallop, carrot miso + chives

Chicken thigh, chicken fat vinaigrette, chicken skin furikake

Pork belly yakitori, celtic mustard

Westholme Wagyu striploin, kombu dressing, cafe de Tokyo butter

Shaved cabbage, mint, coriander, chives, kombu dressing + parmesan cheese

Nitro frozen miso chocolate mousse, dulce de leche, blueberries

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 8+*

