

OMAKASE BANQUET MENU



\$75pp

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 vinaigrette, chicken skin furikake

Pork belly yakitori, celtic mustard, sesame

Jack's Creek flank, kombu dressing, cafe de Tokyo butter

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

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 8+*

