



18 Glyde Street Mosman Park
Phone 92847788 (after 3pm Tues-Sun) Fax 92845193

“Dinner 2” \$49.50/head

Please note: where a choice is given please choose at least 1 week before event.

Entrés

- Mixed 'nigiri' sushi (salmon, tuna etc) with Tsunami maki sushi (tempura prawns and avocado, rolled inside out and coated with roasted sesame seeds)
- Prawn Gyoza Dumplings
- Spicy no Jiddori (Chicken drumettes with spicy hot Tonkatsu sauce)
- Agedashi tofu

Mains

- Teriyaki Chicken & salad with Japanese dressing.
- Tempura prawns and vegetables.
- Tasmanian Salmon grilled, with green tea soba noodles, grilled vegetables and sweet potato mash.
- Gyu Hitori Sukiyaki (finely sliced Wagyu steak with assorted vegetables, shiitake mushrooms & noodles and tofu in a cast-iron pot with rice).

Desserts & Beverages

- Gourmet Japanese Green Tea
- Icecream - Japanese Green Tea, & Sesame icecream (or vanilla with topping - please choose before function).
- Triple choc or Macadamia big biscuit available if someone doesn't want icecream.

Notes

- Please confirm final numbers at least 48 hours before. The number you confirm will be the number you are charged for on the night. Also at this time please tell us how many vegetarians if any will be present, and what type of vegetarian (eg vegan or normal ovo-lactarian etc). Vegetarian options are vegetarian sushi rolls for entrée, and vegetarian Sukiyaki pot for mains.
- Menu subject to change due to seasonal variations and unavailability of some produce.
- Drinks package available (see separate drinks plan).
- All dishes designed to be shared in the middle, communal style.