



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

“Dinner 3” \$59.50/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)
- Beef Tataki (eye fillet) with ponzu sauce OR Spicy no Jiddori (Chicken drumettes with spicy hot Tonkatsu sauce)
- Tsutsumi Age (prawns cooked with a creamy spicy thin layer and wrapped in somen noodles and quickly deep fried, with rocket puree sauce)
- Agedashi tofu.

Mains

- Tempura prawns and vegetables (OR) French lamb cutlets with ratatouille and potato galettes.
- Teriyaki Chicken 'Deluxe'
- Tasmanian Salmon grilled, with green tea infused soba noodles, grilled vegetables and sweet potato mash (OR) Patagonian Toothfish with red miso and chilli sauce
- 100% Wagyu beef rump teppanyaki style with dipping sauce.
- Green Salad with traditional Japanese dressing
- Individual bowl of rice for each person

Desserts & Beverages

- Choice of Gourmet Japanese Tea, espresso short black or flat white
- A trio of homemade icecreams - choose between ginger, green tea, wasabi, sesame and vanilla with home made plum sauce.
- Triple choc or Macadamia biscuit available for non-dairy dietary requirements.

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 entr e, and vegetarian sukiyaki pot for mains.

Menu subject to change due to seasonal variations and unavailability of some produce.