



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

“Dinner 4” \$69.50/head

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

Entrés

- Choose four (4) from the entré selection below. These are all served on the night and will be shared 'communal style'
- Mixed 'nigiri' sushi (salmon, tuna etc)
- Selection of maki rolls including 'Tsunami' and insideout cooked prawn (not tempura) & avo coated with orange tobiko roe on outside, vegetarian and spicy tuna (if available) or teriyaki chicken and avo.
- Beef Tataki (eye fillet) with ponzu sauce
- Enoki Gyu (number 8 on the menu).
- Tsutsumi Age (prawns cooked with a creamy spicy thin layer and wrapped in somen noodles and quickly deep fried, with rocket puree sauce
- Gyoza & friends selection. Includes both pork and also prawn gyoza, and spring roll.
- Spicy no jidori chicken drumettes in spicy sauce available - please choose 1 beforehand).
- Agedashi tofu.
- Scallops in Sake with English Spinach and shiitake.
- Sashimi in Traditional Japanese style (thick cut)

Mains

- Choose from four (4) of the following. These are all served on the night and will be shared 'communal style'.
- Tempura prawns and vegetables
- 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
- Patagonian Toothfish with red miso and chilli sauce

- Crayfish with tobiko mornay
- 100% Wagyu beef rump served on hot volcanic rock.
- 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.
- A fortune cookie for each guest

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 entré, and vegetarian Sukiyaki pot for mains or special vegetarian tempura. Please advise if anyone has celiac dietary requirements.
- Drinks package available (see separate drinks plan).