



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

“Dinner 5” \$79.50/head

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

Canapes

Served to guests along with pre dinner drinks for 1 hour before main meal.

- Oysters in the half shell - choice of kilpatrick, natural or with seaweed salad with sesame chilli
- Prawn gyoza dumplings
- Lamb kofta balls
- Smoked salmon canape
- Vegetarian sushi rolls

Entrés

- Choice of sashimi or nigiri sushi (tuna, salmon etc)
- Hotatayaki (sea scallops in soy and sake)
- Tsutsumi Age (prawns cooked with a creamy spicy thin layer and wrapped in somen noodles and quickly deep fried, with rocket puree sauce.
- Choice of Tsunami or Tobiko rolls (ie inside-out sushi filled with prawns and avocado coated with tobiko) or Spider roll (soft shell crab). Also vegetarian roll available.
- 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.
- Crayfish grilled, with tobiko flying fish roe mornay.
- Green Salad with traditional Japanese dressing to share at table.

- 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).