



## **Set Menu/ Japanese Western** (non sharing)

\$49.50 / head ~ minimum 12 people

### **Entrés**

Please choose from any 2 of the following (note, every person will get the same entrée).

- Smoked Salmon Plate with capers & onions
- Sushi
- Sashimi
- Yakitori
- Gyoza dumplings
- Harumaki (Japanese spring rolls)

### **Mains**

Any 2 of the following

- Gyu Hitori Sukiyaki (finely sliced Scotch fillet steak with assorted vegetables, transparent shiritake style noodles, tofu, and udon noodles in a cast-iron pot with rice).
- Crispy skin chicken with Cointreau sauce & shallots, potato gratin and runner beans.
- Teriyaki Chicken with harumaki
- Tasmanian Salmon char-grilled, green tea infused soba noodles, grilled vegetables & sweet potato mash.
- Seafood selection (gold band snapper usually, scallops, prawns and Moreton Bay bug) on volcanic rock with béarnaise sauce.

### **Desserts & Beverages**

Please choose one beforehand, to be served to all guests on the night.

- Macha Green tea icecream, vanilla & homemade plum sauce
- Home made sticky date pudding & vanilla icecream.
- Japanese Green Tea (pots)

### *Vegetarian*

Vegetarian Sukiyaki with agedashi tofu pieces

### *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).