

'Non sharing' Dinner 1

\$65 p/head - minimum 20 people



Please choose from any 3 of the following - (5 pieces per plate, every person will get the same entree). This 'non sharing' menu is similar in procedure to a wedding. You get to choose between 2 dishes and you don't have to share food on the table as in the preceding packages.

Entré

- Sushi Rolls
- Sashimi (tuna or salmon)
- Yakitori Chicken
- Gyoza Dumplings (pork or seafood)
- Harumaki (Japanese spring rolls)

Mains

Choose from any (2) of the following in advance - your guests will thus have a choice of (2) main courses on the night.

- Crispy skin chicken with Cointreau sauce. (Teriyaki available), grilled vegetables and roasted potatoes.
- Tasmanian Salmon char-grilled, green tea infused soba noodles, grilled vegetables & sweet potato mash.
- Fillet steak, grilled vegetables and roasted potatoes.
- Vegetarian Sukiyaki & Agedashi Tofu pieces / Vegan Yasai (vegetarian option for pre order).
- Grilled Barramundi, grilled vegetables and roasted potatoes.

Desserts & Beverages

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

- Choice of Gourmet Japanese Tea
- Home made sticky date pudding with vanilla ice cream OR
- Macadamia biscuit or caramel slice OR
- Kudamono (assorted fresh fruits) - gluten free Vegetarian option

Notes

- Please confirm final numbers at least 48 hours before. Please note: 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 entree, and vegetarian yakisoba noodles or 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).
- Not available with "Entertainment Card" or any other promotions

tsunami