

# Banquet

(Minimum 4 person)

## Wasabi Course 39.9 p/p

Miso Soup

Japanese soya bean soup with wakame tofu and shallot

Yakitori

Grilled chicken skewer with delicious sweet sauce

Sashimi

Assorted fresh raw fish served with soya sauce and wasabi

Garden Salad

Fresh garden green dressed with onion rice vinegar dressing

Teriyaki Chicken

Grilled chicken with home made teriyaki sauce

Shogayaki Beef

Sliced sirloin steak cooked with fragrance ginger sauce

Tempura

Prawn, fish and vegetable deep fried in light Japanese batter with light soy sauce

Grilled Salmon

Miso marinade salmon grilled to perfection

Steamed rice

Dessert

## Honzen Course 47.9 p/p

Miso Soup

Japanese soya bean soup with wakame tofu and shallot

Yakitori

Grilled chicken skewer with delicious sweet sauce

Sushi and Sashimi

Assorted sushi and fresh raw fish served with soya sauce and wasabi

Garden Salad

Fresh garden green dressed with onion rice vinegar dressing

Teriyaki fish

Grilled fish with home made teriyaki sauce

Shogayaki Beef

Sliced sirloin steak cooked with fragrance ginger sauce

Tempura

Prawn, fish and vegetable deep fried in light Japanese batter with light soy sauce

Grilled Salmon

Miso marinade salmon grilled to perfection

Moreton Bay Bug

Moreton bay bug cooked with wasabi style sweet chilli sauce

Steamed rice

Dessert

## Vegetarian Banquet 29.9 p/p

Miso Soup

Vegetarian-Maki

Agedashi dofu

vegetable tempura

Yaki Nasu

Yaki-udon

Dessert