



SAKE SATURDAY'S

Enjoy a three course a la carte lunch with selected
flowing Japanese Sake
\$130.00

ENTREE

Assorted Sashimi 刺身盛り合わせ
(Seasonal selection of sliced raw fish)

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Assorted Nigiri Sushi 寿司の盛り合わせ
(Seasonal selection of nigiri sushi)

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California Maki カリフォルニアロール
*(Inside-out nori roll filled with mayonnaise, avocado,
cucumber and prawns, coated with tobiko)*

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Beef Tataki 牛肉たたき
*(Seared beef sirloin thinly sliced with soy and
onion dressing)*

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Hotate Misoyaki 帆立味噌焼き
(Grilled Hokkaido scallops with miso mustard sauce)

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Age Dashi Tofu (Veg) 揚げ出し豆腐
(Deep fried tofu with mushroom and konbu dashi sauce)



MAINS

Gindara Saikyo Yaki 銀鱈西京焼き
(Grilled marinated Alaskan black cod in "saikyo miso")

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Tempura Moriawase 天麩羅の盛り合わせ
*(Queensland prawns, Silver Whiting and seasonal vegetables
in light batter, served with dashi and soy dipping sauce)*

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Wagyu Sukiyaki 和牛すき焼き
*(Mayura wagyu striploin MBS 7 sukiyaki served with soft
boiled egg)*

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Grilled Chicken thigh with Teriyaki sauce
オーガニック鶏モモ肉のグリル
*(Grilled chicken thigh with homemade Japanese sweet soya
and sake sauce)*

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Kaisen Yaki Udon 海鮮焼きうどん
*(Stir-fried udon noodles with prawns, scallops, calamari and
seasonal vegetables)*

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Seasonal Veg Stack 野菜のグリル
(Grilled assorted seasonal vegetables)



DESSERT

Seasonal Brulee 季節のブリュレ
(Seasonal *crème brûlée* with ice cream)

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Trio of Ice cream & Sorbet アイスクリーム盛り合わせ
(Black sesame, green tea, mango)

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BEVERAGE

Sake

Hakkaisan Tokubetsu Junmai

Kizakura Junmai Daiginjo "S"

Nanbubijin "Shinpaku" Junmai Ginjo

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Wine & Plum Wine

Mukai Shuzo Ine Mankai Junmai Red Rice

Choya Mutenka Umeshu

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