



911990

## DINNER SET 1

up to 18 guests | \$68.50 per head

Sushi duo

Cold smoked kingfish, mango and pepperberry  
Kaisen maki (seafood sushi roll)

★

Twice cooked crispy duck pancake, spices infused hoisin sauce

★

Steamed seafood medley with fermented chilli, glass noodle and shiso

★

Wok-tossed pork fillet with sweet chilli jam, five spice green pea

OR

Shantung lamb belly

★

Dessert of the day

## DINNER SET 2

up to 18 guests | \$88 per head

Sushi trio

Cold smoked kingfish, mango and pepperberry  
Yellowfin tuna nigiri, ginger and garlic  
Kaisen maki (seafood sushi roll)

★

Dashi gazpacho, butter poached WA rock lobster, mint oil, crispy burdock

★

Malt glazed pork belly (char-siu), rose infused brown sugar and jerusalem artichoke

★

Twice cooked crispy duck pancake, spices infused hoisin sauce

★

Steamed seafood medley with fermented chilli, glass noodle and shiso

★

Wok-tossed pork fillet with sweet chilli jam, five spice green pea

OR

Shantung lamb belly

★

Dessert of the day

\*\*\* All menu items are subject to change according to seasonality and availability.

No split bills ♦ BYO wine \$20 per bottle ♦ 1.4% surcharge will apply to all card payment.