

\$55 per person Buffet Menu

Edamame (V)

chilli-oiled/sea-salted

Gomaae Salad (V)

arugula, root vegetable pickles, micro greens, hazelnut

Five Kinds Sashimi

daily catch

Crispy Brussels Sprouts (V)

garlic salted

Cauliflower Karaage (V)

house-made soy-naise

Chicken Karaage

house-made garlic mayo

Chilli Mayo Prawn

house-made sriracha mayo

Wagyu Frat Iron Steak

miso marinated, charcoal grilled, wasabi stem

Avocado Sushi (V)

nori sauce, wasabi mayo

Salmon Oshi Sushi

cajun spiced, seared, lime jelly

\$35 per person Buffet Menu

Edamame (V)

chilli-oiled/sea-salted

Gomaae Salad (V)

arugula, root vegetable pickles, microgreens, hazelnut

Tuna Tataki

seared, konbu ponzu, green onion, garlic chips

Crispy Brussels Sprouts (V)

garlic salted

Cauliflower Karaage (V)

house-made soy-naise

Chicken Karaage

house-made garlic mayo

Chilli Mayo Prawn

house-made sriracha mayo

Harami steak

house sauce marinated, charcoal grilled, garlic chip, green onion, homemade gochujang

Avocado Oshi Sushi (V)

nori sauce, wasabi mayo

Salmon Oshi Sushi

cajun spiced, seared, lime jelly