



### SASHIMI

Sashimi moriwase (15pc / 27pc)	55.00 / 75.00
Carpaccio (salmon / white fish / scallops)	28.00

### SUSHI

Sushi moriwase (8pc / 12 pc)	38.00 / 50.00
All aburi sushi (8pc)	42.00
California roll (8pc)	27.00
Spider roll (4pc)	29.00
Prawn tempura roll (4pc)	24.00
Spicy tuna roll (8pc)	29.00

### ENTREE

Beef tataki, soy onion dressing	29.00
Namagaki, yuzu and gin granita (6pc / 12pc)	27.00 / 54.00
Takoyaki (16pc)	32.00
Baked U6 prawn motoyaki (2pc)	28.00
Pan fried Hokkaido scallops (4pc / 8pc)	20.00 / 40.00
Dobin mushi	19.00

Scan QR code for beverage list



Please note credit card payments incur a service fee of 1.2% and public holidays incur a 10% surcharge. All prices are inclusive of GST.

## DINNER BANQUET MENUS

### IRODORI 180.00 for two

**Amuse - Nimono**

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Sushi and sashimi

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Beef tataki

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Pan fried Hokkaido scallops, Asian mushroom sauce

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Blue eye, soy and sesame seed

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Angus beef steak, soy and red wine

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Matcha pavlova, yuzu cream, summer berries and lychee pearl

### URARA \$240.00 for two

Zensai – Japanese appetizer

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Sushi and sashimi

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Scallop carpaccio

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Baked U6 prawn motoyaki

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Toothfish, sea salt and nori seaweed

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Mayura striploin "Gold Series", cooked in 2 ways

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Peach & white chocolate parfait, pistachio crumble, raspberry coulis

## MAIN COURSES

### MEAT

Grilled ribeye, shiso and pine nuts paste	68.00
Grilled Lamb rack, yakiniku sauce	52.00
Blue eye, soy and sesame seed	45.00
Toothfish, sea salt and nori seaweed	64.00
Tempura moriwase	45.00

### NOODLE AND RICE DISHES

Niku Inaniwa udon	42.00
Una don	45.00
Steak-don	45.00

### JAPANESE HOT POT

Shabu-shabu was introduced in Japan in the 20th century with the opening of the restaurant "Suehiro" in Osaka, where the name was invented - Suehiro registered the name as a trademark in 1955.

Japanese hot pot vegetables with tofu, Chinese cabbage, Potato starch noodles, leek and assorted mushrooms 63.00

Served with:

Beef Tenderloin (300g)	60.00
Mayura striploin "Gold Series" (200g)	99.00
Mayura striploin "Signature Series" (200g)	190.00
U10 Queensland tiger prawns	44.00
Hokkaido scallops	35.00
Alaskan king crab	90.00
Live seafood	ask your waiter for daily live seafood

### DESSERT

Sakura crème brûlée with melon medley	18.00
Matcha pavlova, yuzu cream, summer berries and lychee pearl	18.00
Peach & white chocolate Parfait, pistachio crumble, raspberry coulis	18.00
Fruits platter	18.00

All set menus are served with mesclun salad, wasabi & citrus dressing, mixed vegetables, steamed rice and miso soup