



## pre | post-theatre menu

### entree

assorted sashimi of market fresh seafood  
soy wasabi (ten pieces)

market sashimi on mixed green salad  
azuma's ponzu dressing

prawns in nanban dressing  
homemade tartare sauce

tempura assortment of seafood or  
tempura assortment of seasonal vegetables (v)

### main

assorted market fresh sushi or  
assorted garden vegetable sushi (v)

salted koji chicken in 'karaage' style  
crisps wasabi mayo  
'tamanishiki' rice

grilled teriyaki wagyu  
rocket eschallot crisps  
'tamanishiki' rice

agedashi tofu with chilli daikon and  
miso glazed eggplant – nasu dengaku  
tamanishiki' rice

### dessert

western trio  
chocolate mousse crème brulee ice cream/sorbet of the day

eastern trio  
soymilk blancmange green tea roll cake ice cream/sorbet of the day

(v) – indicates vegetarian option available

**pre-theatre: 6.00pm** - leaving table by 7.30pm | **post-theatre: 9.00pm – 10.00pm**

2 courses \$65 | with a drink \$75  
3 courses \$75 | with a drink \$85

with a glass of riesling, pinot gris, shiraz, suntory beer on tap or apple blossom