



pre/post-theatre menu

2 courses \$58 3 courses \$70

or

2 courses \$68 3 courses \$80

with a glass of sauvignon blanc, shiraz, or suntory beer on tap

pre-theatre: 6.00pm

(leaving table by 7.30pm)

Post-theatre: 9.00pm – 10.00pm

entrée

freshly shucked tasmanian pacific oysters & edamame
salmon roe ponzu dressing (half dozen)

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
seasonal vegetables & mushroom (v)

main

assorted market fresh sushi (v)
miso soup

salted koji chicken in 'karaage' style
homemade chips wasabi mayo
'tamanishiki' rice miso soup

premium wagyu sirloin steak
soy garlic sauce 'tamanishiki' rice miso soup

dessert

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

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

(v) – indicates vegetarian option available