

pre | post-event 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-event: 5:30pm - leaving table by 7.30pm | **post-event: 9.00pm – 10.00pm**

2 courses \$65 | 3 courses \$75
with a complimentary drink
– a glass of riesling, pinot gris, shiraz, suntory beer or apple blossom