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## Pre or Post-Event Menu

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### Entree

Assorted sashimi of market fresh seafood  
sashimi soy and fresh wasabi (ten pieces)

Battered king prawns in nanban  
Azuma's tartare sauce

Agedashi tofu and eggplant  
infused chilli daikon

Seasonal seafood tempura or  
Seasonal vegetables + mushroom tempura (v)

### Main

Assorted market fresh sushi or  
Assorted garden vegetable sushi (v)  
miso soup

Shiokoji crispy chicken karaage  
potato crisps wasabi mayo  
masshigura rice miso soup

Wagyu rocket salad  
eschalots crisps spicy miso sauce  
masshigura rice miso soup

### Dessert

Western Trio  
chocolate mousse | crème brulee | ice cream or sorbet of the day

Eastern Trio  
soymilk blancmange | green tea roll cake | Ice cream or sorbet of the day

(v) – indicates vegetarian option available

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**Pre-event: 5.30pm** - leaving table by 7.30pm

**Post-event: 9.00pm – 10.00pm**

Two courses \$68  
with a complimentary drink  
– a glass of Riesling, Pinot Gris, Shiraz, Suntory beer on tap or Apple blossom