

banquet menu

\$35 p/p minimum 10 people

miso soup

traditional japanese stock 'dashi' with soy bean paste,
tofu, wakame and shallots

nanban zuke

fried fish pieces ,onion & carrots marinated in light sweet vinegar sauce

californian roll

prawn, avocado, cucumber, tobiko and mayonnaise sushi roll

gyoza

pan fried pork and vegetable dumplings

tempura

local tiger prawns and vegetable
deep fried in light batter, served with ten-tsuyu dipping sauce

chicken teriyaki

pan fried chicken thigh fillet in teriyaki sauce,
sautéed kipfler potatoes and steamed asian greens

green salad with mizu house dressing

rice

BYO wine only , corkage \$4per person

one bill per one table please



banquet menu

\$48 p/p minimum 10 people

miso soup

traditional japanese stock 'dashi' with soy bean paste,
tofu, wakame and shallots

nanban zuke

fried fish pieces ,onion & carrots marinated in light sweet vinegar sauce

gyoza

pan fried pork and vegetable dumplings

karaage

japanese fried chicken with soy, ginger, garlic and a hint of sesame oil

sushi and sashimi platter

special combinations of sashimi and sushi rolls on Japanese platter

wagyu sirloin steak

wagyu beef sirloin steak with spicy garlic miso sauce,pan fried eggplant and green beans

green salad with mizu house dressing

rice

BYO wine only , corkage \$4per person

one bill per one table please

