

LUNCH SPECIALS



SHOUJIN RYOURI (V)

35.5 PP

Cauliflower soup

demitasse of hand blended cauliflower puree, with a dash of fresh cream

Mushroom and seaweed salad

exotic mushrooms sizzled with garlic seaweed butter, on a bed of fresh greens

Vegetarian okonomiyaki

Japanese savoury pancake with tonkatsu sauce and Japanese pickles

Garlic or steamed rice

Flaming anko

green tea and sweet red bean crème brulee, served flaming with vanilla liqueur

KARATSU

45.5 PP

Amuse

Chef's daily appetiser

Seaweed salad

garden greens topped with marinated mustard seaweed and soy vinaigrette

Black Angus

200gm of 100-day grain fed Australian Black Angus striploin, cooked to your liking, with bean sprouts and asparagus

Garlic or steamed rice

Flaming anko

green tea and sweet red bean crème brulee, served flaming with vanilla liqueur

15% Surcharge on Sundays and Public Holidays



SHOUGA YAKI

40.5 PP

Cauliflower soup

demitasse of hand blended cauliflower puree, with a dash of fresh cream

Seaweed salad

garden greens topped with marinated mustard seaweed and soy vinaigrette

Pork shouga yaki

Berkshire pork striploin sizzled with KJ ginger sauce, bean sprouts and spinach

Garlic or steamed rice

Flaming anko

green tea and sweet red bean crème brulee, served flaming with vanilla liqueur

SHIFUDO

49.5 PP

Amuse

Chef's daily appetiser

Seaweed salad

garden greens topped with marinated mustard seaweed and soy vinaigrette

Seafood

king prawn, calamari and the fish of the day, served with teppan grilled vegetables

Garlic or steamed rice

Red and white miso soup

Flaming anko

green tea and sweet red bean crème brulee, served flaming with vanilla liqueur

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