
MENU

Cold Canape

Fresh Oyster with Blue plum sauce G

Gyutataki rolled on grilled Asparagus (finest sealed Beef tenderloin) G

Mooroolaba King Prawn Summer Roll (Rice paper roll) G

Blue Cheese Miso Buckwheat Summer Roll (Rice paper Roll) G V

Lightly grilled Spanish Mackerel with Ginger & Spring Onion G

Konbu cured thinly sliced Snapper on Renkon Chips G

Grilled Takenoko with Sansho papper G V

Grilled Scallops with Shiso Dresshing witg grilled Leek G

Roast Beef with home made Found de Veau Sauce G

Japanese Pickles G V

(Cucumber, Eggplant, Tomato, Fennel, Cauliflower etc)

Warm canape

Steamed Prawn wonton with Yuzu Ponzu

Finger sized flat steam duck bun

Blue Plum style TAKOYAKI (Octopus boll)

Grilled Duck Breast with Orange Soy Sauce G

Seasonal Vegetable Bamboo Leaf Okowa G V

(Steamed Bamboo leaf wraped rice with vegetables)

Yakitori Chicken skewered (leg or breast or other parts) G

Buckwheat GYOZA V

Pork Gyoza

Special

Teppanyaki Wagyu Tender Loin beef steak + \$ 20

Teppanyaki Rib-Eye beef Steak +\$15

Teppanyaki King Prawnn + \$ 10

Yakitori Charcole Japanese style BBQ +\$15

