

From \$80~
Our highly trained sushi chef makes every piece individually.
In front of your very own eyes.
Using the freshest fish and the finest seasonal ingredients.

NIGIRI SUSHI

Sliced raw fish served with soy sauce and wasabi

Fresh Salmon
Tuna
Yellow tail
Squid
Prawn
Smoked Salmon
Grilled Teriyaki Eel
Octopus
Herring Egg
Salmon Egg
Marinated Mackerel
Beef tataki
Flying fish egg
Hokki shell fish
Scallops

SUSHI ROLL AND HAND ROLL

Sushi roll
Tuna roll
Spicy tuna roll
Salmon avocado rolls
Eel & cucumber rolls
Cucumber roll
Avocado roll
California roll
Vegetable roll

COLD SELECTION

Cold platter of King Prawns

Morton bay king prawns served with chefs own ranch dressing

Garden Salad

The freshest of market produce
Laced with a bush tomato and Sesame flavour dressing

STEAM DISH

Steamed Crab Meat Dimsim

Crab meat wrapped in Chinese pasta

HOT SELECTION

From the Grill

Mini eye fillet mingnons

Tender eye fillet wrapped with smoked bacon
then barbequed medium rare

Chicken kebabs

Breast fillet skewered and marinated in a
Teriyaki Sauce. Grilled to perfection

PLATTERS

Cheese and Crackers

A selection of Australian and International cheeses

Fresh Fruit Platter

A Selection of Available Fresh Fruits