

BANQUET MENU B  
UMAMI TRADITIONAL

\$55 pp

MINIMUM 4 PEOPLE

ENJOY A SELECTION OF OUR CHEF'S  
FINEST CREATIONS

Wok tossed edamame w sesame oil & wasabi salt GF/DF/V

Karaage chicken w nori salt & Japanese mayo GF/DF

Tuna Yukke DF

Sashimi grade tuna, diced & marinated in spicy Korean tartare sauce  
w fresh cucumber, spring onion & toasted sesame seeds.  
Topped with fresh coriander & tobiko served w wonton crisps.

Crispy tempura cauliflower & sriracha mayo DF/V

Crispy asian apple slaw w mung beans & fried shallots GF/DF/V

Chili caramel pork belly on kumara & cauliflower puree  
w pork crackling GF

Shiitake mushroom dumpling w truffle beurre blanc

Thai Yellow Curry

Wok fried chicken thigh pieces w peanuts, broccoli & potato served in  
a creamy Thai yellow curry accompanied w steamed Jasmin rice & coconut raita.  
eye fillet lightly seared & sliced, served on cucumber & red onion topped w truffle ponzu  
& shaved parmesan. DF/GF



UMAMI

BANQUET  
AUTHENTIC JAPANESE MENU  
\$80PP

MINIMUM 4 PEOPLE

ENJOY A SELECTION OF OUR CHEF'S FINEST CREATIONS

THIS BANQUET INCLUDES A SASHIMI BOAT, PLEASE MAKE  
YOUR RESERVATION AT LEAST ONE DAY IN ADVANCE.

Wok tossed edamame w sesame oil & wasabi salt

gf/df/v

Takoyaki octopus ball w sauce & mayo

Japanese eggplant tempura

Tempura Japanese eggplant w/ sticky sesame, caramel, mung bean sprouts,  
crispy shallots & fresh chili

gf/df/v

Large sashimi boat

An assortment of fresh, sliced raw fish- salmon, tuna, scallop, king fish and  
prawns

gf/df

Karaage chicken w nori salt & Japanese mayo

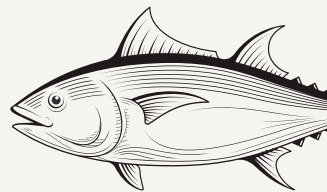
gf/df

Aburi salmon cream cheese sushi roll

Inside-out sushi roll filled with cucumber and cream cheese, topped with king  
salmon and drizzled with mayo

Chocolate & cream cheese wontons w salted fudge, Baileys sauce & vanilla ice cream  
or

Lemon wontons w berry coulis and vanilla ice cream



UMAMI