



BANQUET MENU GLUTEN FREE ONLY

\$60 PER PERSON
FOR GROUPS OF 4 OR MORE,
THE BANQUET MENU IS REQUIRED.
IF ANYONE IN YOUR GROUP HAS COELIAC DISEASE,
PLEASE LET US KNOW IN ADVANCE.

WELCOME DRINK
From our HOUSE drink list

WOK TOSSED EDAMAME
with sesame oil and wasabi salt

TUNA SALMON AVO ROLL
Spicy fresh tuna and nz salmon, spring onion wrapped w
avocado topped w sriracha mayo.

KARAAGE CHICKEN
Crispy fried chicken thigh w nori salt, vegan mayo & Lemon wedges.

CRISPY ASIAN SLAW
Savory cabbage, granny Smith apple, mung sprouts, mint & coriander
tossed w crispy fried shallots, sesame seeds & a sesame miso dressing.

CHILLI CARAMEL PORK BELLY
Pork belly steeped in five spices & hoisin, twice cooked &
served on a creamy
kumara & cauliflower puree w toasted sesame, pork
crackling & chili caramel glaze.

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