



UMAMI LUNCH BANQUET

\$45 PER PERSON (MINIMUM 4 PEOPLE)
ENJOY A SELECTION OF OUR CHEFS
FINEST CREATIONS

EDAMAME BEANS GF/DF/V

WOK TOSSED W SESAME OIL & WASABI SALT.

BLUE CHEESE POTATO WONTON

FILLED WITH HOUSE-MADE BLUECHEESE POTATO & SERVED WITH PLUM
COULIS.

VEGETABLE SPRING ROLL

AVOCADO, VERMICELLI, SLAW, FRESH SALAD, & HERBS.
SERVED WITH A MISO PEANUT DIPPING SAUCE. DF / V

KARAAGE CHICKEN DF/ GF

CRISPY FRIED CHICKEN THIGH W NORI SALT, JAPANESE MAYO & LEMON
WEDGES.

SPICY 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 W WONTON CRISPS.

SMALL PORK BELLY BAO BUN

FEATURING THICK-CUT PORK BELLY, FILLED WITH FRESH CUCUMBER.
SERVED WITH CORIANDER.

OR

SMALL KOREAN KARAAGE BAO BUN

CRISPY KARAAGE CHICKEN, SWEET AND SPICY GOCHUJANG SAUCE,
JAPANESE MAYONNAISE, MARINATED ONIONS, CUCUMBER, LEMON
& GREEN SALAD. SERVED WITH CORIANDER & LEMON.

