

**BANQUET  
AUTHENTIC JAPANESE MENU  
\$75PP**

MINIMUM 4 PEOPLE  
ENJOY A SELECTION OF OUR CHEF'S FINEST CREATIONS

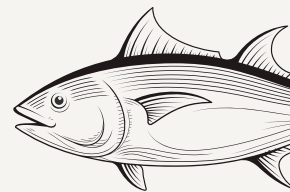
THIS BANQUET INCLUDES A SASHIMI BOAT, PLEASE MAKE YOUR  
RESERVATION AT LEAST ONE DAY IN ADVANCE.

**WOK TOSSED EDAMAME**  
WITH SESAME OIL & WASABI SALT  
GF/DF/V

**JAPANESE EGGPLANT TEMPURA**  
TEMPURA JAPANESE EGGPLANT W/ STICKY SESAME, CARAMEL, MUNG BEAN  
SPROUTS, CRISPY SHALLOTS & FRESH CHILI  
GF/DF/V



**EDAMAME SALAD**  
WITH MISO DRESSING



**UMAMI'S SPECIAL CHEF CHOICE PLATTER**  
SASHIMI (TUNA, SALMON, YELLOWTAIL, SCALLOP, PRAWN)  
& 5 PIECES OF PRAWN TEMPURA AND SOFTSHELL CRAB TEMPURA.  
GF/DF

**BEEF TATAKI**  
200G BEEF EYE FILLET LIGHTLY SEARED & SLICED, SERVED ON CUCUMBER  
& RED ONION. TOPPED WITH TRUFFLE PONZU & SHAVED PARMESAN.

**TAKOYAKI OCTOPUS BALL**  
W SAUCE & MAYO

**TUNA SALMON AVO ROLL**  
SPICY FRESH TUNA AND NZ SALMON, SPRING ONION WRAPPED W AVOCADO  
TOPPED W SRIRACHA MAYO.

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