

Finger food options

Tempura Prawn

Deep Fried Cheese Wrapped in Seaweed

Gyoza (Steamed Chicken or Tofu & Vegetable Dumpling)

Sushi Roll

Nigiri Sushi

Harumaki (Chicken Breast Spring Roll with Pickled Plum or Pumpkin for Vegetarian)

Beef Tataki (Thin Sliced Rare Grilled Marinated Beef in Tangy Soy Sauce)

Grilled Eggplant with Sweet Miso Sauce

Lightly Poached Scallops with Sesame Oil & Soy Sauce

Tuna Sashimi with Basil, Wasabi & Soy Sauce

Baked Pumpkin with Basil Sauce & Feta Cheese

Deep Fried Minced Prawn on Baguette

Skewered Marinated Pork in Curry, Soy & Garlic

Free Range Chicken Wing Teriyaki

Hot Smoked Salmon on Baked Sweet Potato

Sweet Potato wonton

Entrée

Cold:

Cold Steamed Duck Breast in Soy, Mirin, Sake & Ginger on Daikon & Wakame

Sashimi Salad with Umeboshi (Pickled Plum) & Orange Dressing

Yaki Buta (stewed pork in soy & ginger) on Soba Salad with Coriander Dressing

Lightly Poached Scallops with Cucumber, Wakame & Vinaigrette

Warm:

Shogayaki (Sweet Ginger Pork) on Wok Tossed Bean Sprouts & Garlic Chives

Roast Chicken with Star Anise Served with Wok tossed Oriental Greens

Pork or Chicken Wonton Soup with Bean Vermicelli Noodle & Mushroom

Agedashi Tofu & Tempura Prawn

Chawan-Mushi: Steamed Egg Custard (suitable in winter)

Or any of finger food options

Main

Free Range Chicken Teriyaki

Crispy Skin Chicken with soy & Rice Vinegar Sauce

Saikyo Miso (Sweetened White Miso) Marinated Salmon with Greens

Rare Grilled Tuna with Basil & Soy Sauce

Roast Duck Breast or Salmon with Honey, Ginger & Miso Paste

Slow Roast Lamb Rump Served with Feta

Roast Beef with Grated Daikon, Soy & Red Wine Sauce

Baked Fish with Macadamia Nuts, Coriander & Shiitake Mushroom

Pan Fried Tofu with Sukiyaki Sauce with Grated Daikon & Ginger

Dessert

Coconut Cream Agar & Mango Sauce (Seasonal)

Green Tea Mousse with Azuki Bean

Poached Pear in Japanese Plum Wine & baked Cheese Cake
Eight Layer Chocolate Torte
Kaffir Lime Coconut Cream Pannacotta and Fruits