

the menu

CHEF
Keishiro

Canapés:

Fresh Sydney rock Oysters, a selection of citrus, spicy sauce, yuzu dressing

Homemade smoked salmon with crackers and homemade sauce

Wagyu Beef jerky (Japanese BBQ flavour and salt)

Japanese cheese cake and Cream puff

Robata Grill:

Fish cake with Cheese (GF)

Vegetables: corn, onion, asparagus, capsicum skewers (VEG, V, DF, GF)

Salmon, miso paste, Enoki mushroom (GF)

Lobster, garlic, parsley butter

Chicken yakitori, teriyaki dressing (DF, GF)

Asparagus rolled with Wagyu tri tip (DF,GF)

Smoked quail eggs, rolled bacon (DF, GF)

Tender Beef Japanese soy marinade (DF,GF)

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN love food experiences