

Banquet menu

\$38/person (minimum 10 people)

edamame

young soy beans in the pod served with sea salt

gyoza

pan fried pork and vegetable dumplings

karaage

fried free range chicken with soy, ginger, garlic and a hint of sesame oil

tasmanian roll

avocado. cucumber and tobiko roll topped with salmon

crunchy roll

avocado. cucumber and tobiko roll topped with tuna and crispy tenkasu

garden salad

fresh green salad with MIZU house dressing

salmon teriyaki

fresh tasmanian salmon teriyaki with a touch of garlic, sautéed kipfler potatoes and steamed asian greens

corkage \$3 per person
one bill per one table please

Banquet menu

\$50/person (minimum 10 people)

edamame

young soy beans in the pod served with sea salt

gyoza

pan fried pork and vegetable dumplings

karaage

japanese fried chicken with soy, ginger, garlic
and a hint of sesame oil

sashimi

today's selection of sliced raw fish served with wasabi

tasmanian roll

avocado. cucumber and tobiko roll topped with salmon

crunchy roll

avocado. cucumber and tobiko roll topped with tuna
and crispy tenkasu

prawn tempura

local tiger prawn deep fried in light batter

salmon shioyaki

grilled sea salt flavoured fresh salmon

corkage \$3 per person
one bill per one table please