

# FUNCTION PLATTERS

*Each platter contains 20 pieces*

## SOFT-SHELL CRAB

With Nori Crisp, Spicy Avocado and Kimchi Slaw  
\$85

## WATERMELON SASHIMI

With Sambal Matah and Basil Gel  
\$65

## HOUSEMADE CHICKEN SATAY

With Fresh Herbs and Pickle  
\$75

## CRISPY EGGPLANT

With Miso Sesame Dressing  
\$65

## CHICKEN KARAAGE

With Yuzukosho Mayo  
\$75

## TUNA SASHIMI NACHO

With Wasabi Guacamole and Spicy Mayo  
\$75

## CHEESEBURGER SPRING ROLLS

\$75

## JAPANESE MUSHROOM ARANCINI

With Miso Mayo and Parmesan  
\$75

## PRAWN TOAST

With Sesame and Yuzukosho Mayo  
\$75

## FRESHLY SHUCKED OYSTERS

With Housemade Dressing or Natural  
\$80

## MASTER STOCK BRAISED BEEF CHEEK

With Charred Onion Puree and Pickled Daikon  
\$75

## WAGYU STEAK PIECE

With Japanese Chimichurri  
\$85

All menus can be tailored to your dietary requirements upon booking.