

Lunch Group Menu \$39

Amuse Bouche

1st Miku Zen

A selection of 4 seasonal items and miso soup

Aburi Albacore Tuna

seared bincho maguro, masatake sauce

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Prawn Cocktail

yuzu kosho cocktail sauce, shiso leaf

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Chicken Nanban

*lightly fried and marinated in sweet and sour soy,
Asian slaw, house made tartar sauce*

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Saikyo Miso Baked Sablefish

kale goma-ae, wasabi pickles

2nd Aburi Sushi

selection of roll, Aburi nigiri and oshi sushi

3rd Dessert

choice of one

House Made Sorbet or Ice Cream

fresh berries

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Green Tea Opera Cake

*green tea génoise, matcha butter cream, dark chocolate ganache,
adzuki bean cream, hazelnut wafer, matcha ice cream*



Please advise event coordinator of any allergies or dietary restrictions 72 hours before booking

Items are priced exclusive of tax and gratuity

Menu subject to change due to seasonality and availability