



Japanese Sushi Lunch Banquet

Selection of Hand Rolled Sushi
(Served with Freshly Grated Wasabi, Pickled Ginger Soya Sauce)

- California Rolled King Crab & Avocado with Creamed Spicy Dressing
 - BOSTON Rolls (Soft Shell Crab Tempura)
 - NEW YORK Roll (Salmon, Avocado, Apple & Scallions)
 - Maguro Nigiri (Tuna & Pickled Ginger)
 - Sake Nigiri (Salmon)
 - Ika Nigiri (Squid)
 - Tekkimaki (Thin Rolled Yellow Fin Tuna Roll)
 - Kappa Maki (Thin Cucumber & Avocado Roll)
 - Futomaki with Smoked Eel
 - Spicy Temaki Salmon Hand Roll
 - Salmon & Oyster Roll
- Sashimi of Salmon, Tuna Toro, & Niguri Flaked Snapper

New Style Sashimi

- Atlantic Salmon In Ponzu Sauce
 - Toro In Matsuhisa Dressing
 - New Style
- Octopus Sashimi in Soya Sauce & Lime with Shiso Salad

Hot Dishes

- Seaweed Salad
- Zara Soba Noodle Salad – served over Ice with Pepper Lime Soya sauce
- Steam Sea Bass, Spring Onion Ginger Salad, Ginger Dressing & Lime

To Finish

- Crystalized Honey, Lime & Greek Yogurt Granita & Dragon Fruit Salad