

GRAND SEAFOOD BUFFET

Sample Menu

Entrée & Cold Selection

Edamame with flaky salt
Seaweed salad with sesame seed
Spicy seaweed salad
Mixed mushroom salad
Chili bamboo shoots
Spicy squid
Miso marinated mullet
Assorted Japanese Pickles
Jelly fish and scallop salad
Wasabi whelk
Chef's choice salad with homemade onion dressing

Sashimi & Shellfish

Local pacific oyster / NZ deep sea scampi
Argentine red prawn / Australian blue swimming crab
Australian tiger prawn / NZ green lipped mussel
Mt. Cook Alpine salmon / Pacific tuna
"Nanban - Zuke" marinated deep fried fish
Market fish poke with avocado
Today's line caught fish from Leigh

Sushi

Seared salmon Philadelphia roll
Teriyaki chicken roll
Inferno roll (spicy prawn katsu roll)
Market fish poke roll
Wabi-sabi roll (vegetable roll)
Grilled eel sushi
Aburi "shime-saba" sushi
Inari sushi
Today's canappe style sushi
Assorted nigiri sushi

Hot Selection

Prawn & vegetable tempura
"Takoyaki" octopus ball
K.F.C (Katsura fried chicken)
Japanese flavor infused roast dish
Grilled market fish fin
"Chawan-mushi" Japanese savory egg custard
Pork and chive gyoza, vegetable and mushroom gyoza
"Okonomiyaki" savory Japanese pan cake
Salmon croquette
Chili crab, mussel and prawn
Japanese root vegetables ratatouille
Raman noodle with hot tonkotsu broth and condiments
Japanese curry udon
Miso soup with condiments

Live Teppanyaki

NZ prime beef / free range chicken
Prawn cutlet / market fish / NZ green lipped mussel / NZ arrow squid
Organic tofu / seasonal vegetables / fried rice

Sweets

Signature sake cream brulee
Rooftop honey panna cotta
Chef's choice house made cake
Black sesame and cream cheese slice
Green tea sponge cake
"Dorayaki" Japanese sweet pan cake with red bean
Green tea "wasabi - mochi"
Deep fried "mochi" with sweet red beans
Sliced fresh seasonal fruits
Coconut jelly bites
Fruit salad
Assorted ice cream

Menu subject to change based on seasonal availability