

KAISEKI 5 COURSE

\$105 per person

Sakizuke (Entrée)

Okura Salad

bonito flake / Japanese sour plum dressing / dukkha

Market Fish Croquette

Smoky eggplant puree / micro herbs

“Chawan-mushi” Japanese savory egg custard

shiitake mushroom / yuzu zest / dashi glaze

Mukouzuke (Sashimi)

Southern Bluefin Tuna (Pacific Ocean, Fiji)

Mt. Cook Alpine Salmon (Canterbury, NZ)

Today’s Line Caught Fish (Leigh, NZ)

NZ deep-sea scampi (South Island, NZ)

Pacific Oyster (Coromandel, NZ)

Red Prawn (Saint Cruz, Argentina)

Agemono (Deep-fry)

Prawn Tempura and Seasonal Vegetable Tempura

with dipping sauce

Yakimono (Grill)

NZ Prime Beef Surf and Turf

Hokkaido scallop / seasonal vegetables / seaweed butter

served with steamed rice and miso soup

Kanmi (Sweet)

Katsura Trio of Desserts

Menu subject to change based on seasonal availability.

Dishes may contain gluten, nuts, or dairy.

Please inform a team member of any special dietary requirements.

KAISEKI 7 COURSE

\$160 per person

Sakizuke (Entrée)

Okura and Cuttlefish Salad
bonito flake / Japanese sour plum dressing / dukkha

Wagyu Tartar

Egg-miso brioche / poached quail egg

Kombu Cured Market Fish Carpaccio

“shio-koji” sauce / micro herbs

“Chawan-mushi” Japanese savory egg custard

shiitake mushroom / yuzu zest / dashi glaze

Mukouzuke (Sashimi)

Southern Bluefin Tuna (Pacific Ocean, Fiji)

Mt. Cook Alpine Salmon (Canterbury, NZ)

Today’s Line Caught Fish (Leigh, NZ)

NZ deep-sea scampi (South Island, NZ)

Pacific Oyster (Coromandel, NZ)

Red Prawn (Saint Cruz, Argentina)

with fresh wasabi and daikon salad

Takiawase (Simmer)

Japanese vegetable ratatouille

*“Renkon” Lotus root / “Sato-imo” Japanese taro / “Gobou” burdock / carrots
shiitake mushroom / okura / fried tofu / light soy broth*

Agemono (Deep-fry)

Prawn, Paua and Seasonal Vegetable Tempura

“Paua” liver dipping sauce / flaky salt

Yakimono (Grill)

Highest Marble Score “Kuroge-Wagyu” Surf and Turf

Hokkaido scallop / seasonal vegetables / seaweed butter

Gohan (Rice)

Grilled Wagyu “Onigiri” Rice Ball

burned soy / Japanese pickles

Kanmi (Sweet)

“Yaki-Imo” Japanese style slow baked golden kumara

sesame soil / sesame ice cream / sticky sesam / brown sugar syrup / soy bean powder

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Dishes may contain gluten, nuts, or dairy.

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