

EBISU

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OKI NO SATURDAYS

Sushi

Salmon & Avocado
Prawn Tempura Roll
Chirashi Sushi Roll
California Roll
Seasonal Vegetable Roll
Selection of Hosomaki
Chicken Teriyaki Roll

Nigiri

Chef's Selection of Sashimi & Vegetable Nigiri Sushi

Sashimi

Selection of Fresh New Zealand Fish
Yellowfin Tuna
New Zealand Farmed Haku Kingfish
Big Glory Bay Salmon

Kobachi

Beef Tataki, Ebisu Tataki Dressing
Hiyayakko Tofu, Rice Cracker, Spring Onion, Plum

Edo-mae Chirashi

Assorted Seafood & Toppings with Sushi Rice

Salads

Japanese Potato Salad
Red & White Cabbage Salad
Green Bean Salad with Miso Mustard Dressing
Selection Of Japanese Pickles

Japanese Prawn Cocktail

Dashi Poached Prawn Cutlet - Japanese Cocktail Sauce

Soba Noodle

Chilled Soba Noodles with Kombu Dashi Broth &
Selection of Toppings

Hot Section

Steamed Rice
Traditional Miso Soup
Teriyaki Tofu
Japanese Curry

*A selection of the following will be on a rotation
throughout the sitting*

From the Ocean

Big Glory Bay Salmon Fillet w/ Teriyaki Glaze
White Fish Namban Sweet & Sour Onion
White Warehouse Yuzu Miso

From the Farm

Teriyaki Roasted Beef
Chicken Thigh w/ Ginger Miso
Pork Katsu w/ Tonkatsu Sauce

Add-Ons

Oysters w/ Lemon & Shallot Ponzu 6/\$36 — 12/\$72
A4 Kagoshima Black Wagyu w/ Truffle Sesame Ponzu,
Momiji Soy & Grilled Bamboo Shoot \$70

Dessert

Yuzu Cheesecake Brulee
Chocolate Brownie w/ Green Tea
Chocolate Brownie w/ Caramel
Coconut Custard w/ Mango Jelly & Coconut Tapioca
Fruit Salad