



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
New Style Sashimi /Tataki
Tuna Tataki, Daikon, Ponzu
Big Glory Bay Salmon, Soy Vinegar Dressing

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

SAVOR
FOOD
FEST
2024