



BENTO BOX – LUNCH PACKAGE

DAYS 1-10 (AM SESSIONS ONLY)

Yellowtail jalapeno

Chef's selection of sushi (4 pieces)

Sauté vegetable with light garlic sauce on rice

Salmon miso

3 COURSE SET MENU – DINNER PACKAGE

DAYS 1-10 (PM SESSIONS ONLY)

Entree

Yellowtail jalapeno, yuzu soy

Beef tataki, onion ponzu

Nasu miso, eggplant with saikyo miso

Mains

Oven baked market fish with miso anti-cucho sauce

Angus striploin with wasabi pepper sauce

Chargrill chicken with teriyaki sauce

all main courses are served with rice

Dessert

Dark chocolate cremeux, white miso caramel,
summer berries, pistachio crumble

Whisky cappuccino

Black sesame panna cotta



4 COURSE SET MENU – FINALS PACKAGE

DAYS 11-14 (ALL SESSIONS)

Thursday 24 January 2019 (AM and PM session)

Salmon new style
Beef tataki, onion ponzu
Wagyu intercostal with wasabi salsa and balsamic teriyaki
Suntory whisky cappuccino

Friday 25 January 2019

Salmon nashi pear, virgin olive oil
Wagyu beef new style
Black cod saikyo miso, steamed rice
Black sesame panna cotta

Saturday 26 January 2019

Whitefish sashimi salad, yuzu honey aji limo
Octopus carpaccio, jalapeno dressing
Angus striploin with roast vegetables and wasabi pepper sauce
Yuzu cheesecake with mango and gingerbread crumble

Sunday 27 January 2019

Tuna tataki salad with matsuhisa dressing
House special and salmon avocado rolls
Slow cook wagyu cheek with crispy shitake and onion
Dark chocolate cremeux, white miso caramel,
summer berries, pistachio crumble