

BONSAI FESTIVE SEASON MENU

\$55 p/person

-For tables of 2 and over-

10 tasters to start

Crispy Chicken Salad
Hiramasa Kingfish Nigiri
Salmon Sashimi
Mushroom Soba Noodles
Caramel Prawn Katsu
Karashi-Su-Miso Seared Scallops
Beef Asparagus
Chilli Crab Claws
Tempura Lobster Poppers
Caramel Soy Duck

+ 1 Main Course

(each person selects one)

served with rice

Una-don

Melt in your mouth BBQ braised eel slabs on a bowl of steamed rice to soak up the sweet soy.

Angus Steak

Trimmed and pan-fried with garlic butter teriyaki sauce

****Note:** To maintain quality, this dish is cooked in only one way – Medium

Chicken Maryland

Moist thigh-fillet braised in our lemon teriyaki.

Barramundi Fillet

Pan fried and freshened up with our leek vinaigrette sauce.

Panko Lamb

Deep fried bread-crumbed lamb with cumin-aioli and Japanese bbq sauce.

+ \$5 for Additional Dessert

Choice of Green Tea or Black Sesame Icecream with a wafer bite.

*Booking is recommended as this menu has a daily limit. Available Dec 1st to Dec 31st.

*Deposit of 20% required to book this menu for large groups exceeding 20 people.

*This menu is unsuitable for those with complex dietary requirements. We apologise in advance.