

# **BONSAI FESTIVE MENU 2021**

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**\$65 p/person**

## **Tasters to start**

### **Crawfish Dip**

Creamy blanched crawfish salad in a dip style

### **Crispy Karage Salad**

Our famous crispy chicken salad

### **Tuna Tataki**

Seared tuna sashimi slices

### **Aburi Beef Yukke**

Marinated diced wagyu beef tartare

### **Caramel Prawn Katsu**

Large bread crumbed prawns with caramel soy and avocado cream dip

### **Crab Claw**

Stringy crab panko with spiced mayo.

### **Tempura Patagonian Toothfish**

White fillet deep sea arctic fish in our light crispy tempura batter.

## **+ Main Course**

### **Unagi**

Melt in your mouth BBQ braised eel slabs with sweet soy.

### **Angus Steak**

Trimmed and pan-fried with garlic butter teriyaki sauce – cooked Medium only

### **Chicken Maryland**

Boneless thigh-fillet in our lemon teriyaki and avocado cream.

### **Miso Pork Chop**

Marinated pork chop deep fried in karaage batter and served with vinaigrette.

### **Baramundi Fillet**

Pan fried and freshened up with our light ginger teriyaki sauce.

### **Salmon Sashimi Bowl**

Salmon Sashimi cubes with our own wasabi cream and caramelized soy on sushi rice.

\*Booking is recommended as this menu has a daily limit. Available Nov 24th to Dec 31st.

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

\*Preordering of main courses required for large groups exceeding 20 people.

\*This menu cannot be edited and is unsuitable for those with complex dietary requirements. We apologise in advance.