DESSERT











TEMPURA BANANA OR PINEAPPLE	
With ice-cream	\$11
With green tea ice-cream	\$12
DAIFUKU	
Japanese red bean rice cakes served with ice-cream	\$1
With green tea ice-cream	\$12
DORAYAKI	
Japanese pancake filled with sweet bean with ice-cream	\$1
With green tea ice-cream	\$12
FRESH FRUIT PLATTER	\$11
With vanilla ice-cream	\$12
With green tea ice-cream	\$13
JAPANESE HOME-MADE ICE CREAM SLICE Choice of Green Tea, Black Sesame, Red Bean, Vanilla or Mango	\$6

BANQUET minimum for 2 people

\$38.00 per person

\$44.00 per person

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- 1. MISO SOUP (Soya bean soup)
- 2. MIXED SEAWEED RICE ROLLS
- 3. GYOZA (Pork and cabbage dumplings)
- 4. HARUMAKI (Mini seafood spring roll)
- 5. TEMPURA (Prawn & vegetables in light batter)
- 6. TERIYAKI (Choice of beef or chicken teriyaki served with rice)
- 7. GREEN TEA ICE CREAM
- 8. JAPANESE TEA

SAPPORO SET

1. MISO SOUP (soya bean soup)

- 2. SUSHI & California ROLL
- 3. GYOZA (Pork and cabbage dumplings)
- 4. YAKITORI (Chicken skewer with teriyaki sauce)
- 5. TEMPURA (Prawn & vegetables in light batter)
- 6. TEPPANYAKI (Choice of seafood or beef fillet on a hot place served with rice)
- 7. GREEN TEA ICE CREAM
- 8. JAPANESE TEA

SHIKI SET

\$48.00 per person

- 1. MISO SOUP (Soya bean soup)
- 2. DELUXE SUSHI & SASHIMI
- 3. GYOZA (Pork and cabbage dumplings)
- 4. KAKI FURAI (Deep fried crumbed oysters)
- 5. TEMPURA (Prawn & vegetables in light batter)
- 6. HOT POT COOKING (Choice of beef sukiyaki, shabu shabu or seafood yosenabe, served with rice or udon noodle, cooked at your table)
- 7. FRESH FRUIT GREEN TEA ICE CREAM
- 8. JAPANESE TEA

Bonito (fish stock) is widely used in Japanese cooking.