

## NAGISA TASTING BANQUET

\$85 PER PERSON (MINIMUM OF TWO PEOPLE)  
\$125 PER PERSON WITH 5 COURSE MATCHING WINE AND SAKE

indulge in a selection of our favourite dishes  
please allow a minimum of 2 hours for this option

miso soup  
edamame  
  
sashimi  
smoked salmon carpaccio  
  
tempura prawns  
yuzu butter scallops  
  
nashi pear kimchi  
beef tataki  
  
goma salad  
pan seared snapper  
  
dessert gyoza

\*please ask staff about any dietary requirements before ordering

## NAGISA SHARING BANQUET

\$65 PER PERSON (MIN. FOUR PEOPLE, FOR WHOLE TABLE)

we recommend groups of eight or more choose the banquet option to ensure prompt service of food

edamame  
  
nigiri sushi  
sashimi  
salmon avocado roll  
  
pork gyoza  
chicken kara-age  
kimchi  
  
tempura prawns  
chashu pork  
goma salad  
  
banoffee gyoza  
  
rice  
miso

\*please ask staff about any dietary requirements before ordering

BANQUETS AVAILABLE UNTIL 8.30PM

## HOT ENTREES

**edamame** boiled green soy beans seasoned with sea salt(vo/vgo/gfo) 6  
**chilli edamame** boiled green soy beans pan fried with chilli garlic paste(vo) 6  
**pork gyoza** pan fried pork, cabbage, shiitake dumplings, soy vinegar sauce 16  
**prawn gyoza** pan fried prawn, garlic, ginger dumplings, soy vinegar sauce 19  
**vegetable gyoza** pan fried cabbage, quinoa, kale, tofu dumplings, soy vinegar sauce(vo/vgo) 16  
**chicken kara-age** fried chicken pieces, soy, ginger, garlic and shiokoji marinade, spicy pirikara mayonnaise(gfo) 17  
**tempura prawns** king prawns, tentsuyu sauce 4.5each  
**agedashi tofu** fried silken tofu, soy kombu broth topped w/ nori, shallots, daikon, ginger and dried bonito flakes(vo/vgo/gfo) 14  
**dengaku eggplant** roast eggplant pieces, sweet white miso paste, toasted sesame, lotus crisps(vo/vgo/gfo) 18  
**yuzu butter scallops** Hokkaido scallops, spicy yuzu butter, radish and pear puree, yuzu wasabi cream, shiso micro herb. served with matching sake(gfo) 26  
  
**boiled rice**(vo/vgo/gfo) 3  
**red miso soup**(vo/vgo) 3

## COLD ENTREES

**Sweet soy duck breast** thinly sliced sous vide duck breast with shichimi quinoa salad 28  
**nashi kimchi** nashi pear and cucumber pickled in a korean style chilli paste(vo/vgo/gfo) 12  
**kingfish carpaccio** sushi kingfish slices, chives, soy caviar, red peppercorns, micro greens, ginger vinaigrette(gfo) 24  
**smoked salmon carpaccio** hickory smoked sushi salmon slices, Yarra Valley salmon caviar, chives, radish, micro greens, soy ginger vinaigrette(gfo) 24  
**goma salad** blanched english spinach, thick sesame, soy dressing(vo/vgo/gfo) 16  
**wagyu beef tataki** thinly sliced, lightly seared, +7 wagyu striploin, grated daikon, pickled chilli, chives, sansho peppercorns, soy ponzu vinegar(gfo) 32

## DESSERTS

**mille feuille** sweet puff pastry layered with hojicha tea genache, sweet potato cream, fresh berries and hojicha syrup(vo) 19  
**chilli choc fondant** baked dark chocolate cake with Japanese seven spice and miso caramel ice cream(vo) 18  
**passionfruit & yuzu tart** light crust filled with yuzu curd, orange puree, passionfruit cream, Swiss meringue and hoshigaki(vo) 18  
**apple pie gyoza** sweet apple filled crispy dumplings, whipped vanilla soy cream, cinnamon sugar(vo/vgo) 18  
**banoffee gyoza** banana custard filled crispy dumplings, miso caramel, whipped vanilla soy cream(vo) 18  
**miso caramel ice cream**(vo) 6  
**yuzu sorbet**(vo/vgo/gfo) 6

## SUSHI/SASHIMI

please note all of our sushi is prepared **fresh to order** to maintain quality. As we only have one sushi chef, there may be a delay on some orders during our busy periods.

**nigiri selection** ten pieces of assorted nigiri(thinly sliced fish on rice) with ginger and wasabi(gfo) 28  
**sashimi taster** eight pieces sashimi, wasabi(gfo) 19.5  
**sashimi selection** sixteen pieces sashimi, ginger, wasabi(gfo) 37  
**ultimate sashimi taster** twenty four pieces of our freshest sashimi, ginger, wasabi and sorbet(gfo) 68

## SUSHI ROLLS

**sous vide wagyu** wagyu, avocado, cucumber, salmon roe, micro shiso, chives, wasabi mayo, burnt garlic oil. (gfo) 24  
**flamed salmon avocado** salmon, avocado, yarra valley salmon caviar, pirikara mayo. (gfo) 22  
**kingfish tartar** salmon, cucumber, avocado, w/ kingfish tartar, pickled red chilli, sesame seeds, mayo. 19  
**vegetable** smoked tofu, dried tomato, beetroot & carrot kinpira, avocado, cucumber w/ sriracha sauce & quinoa puff. (vo/vgo/gfo) 17  
**spicy tuna** sashimi tuna, chilli paste, spicy pirikara mayo, avocado, cucumber, shichimi. 22  
**scallop** inside out, sashimi salmon, avocado, cucumber, scallops, spicy pirikara sauce, sushi sauce, tempura crumbs, shallots, pickled chilli, lightly flame-seared. eight pieces 26

**fresh Tasmanian wasabi** a piece of fresh wasabi stem from Shima Wasabi in Tasmania(vo/vgo/gfo) 5

## MAINS

**teriyaki chicken** sous vide chicken breast supreme with our house teriyaki sauce, carrot and ginger puree, beetroot and carrot kinpira, garlic dressed brussel sprouts and chicken skin crackling (gfo) 32

**pan seared snapper fillet** seasoned greens, aonori butter, balsamic soy reduction and micro salad(gfo) 34

**chashu pork neck** pork neck slow cooked in a sweet soy, ginger and garlic sauce, tonkotsu gravy, pumpkin and persimmon puree, pickled enoki and shichimi spiced pork crumbs(gfo) 34

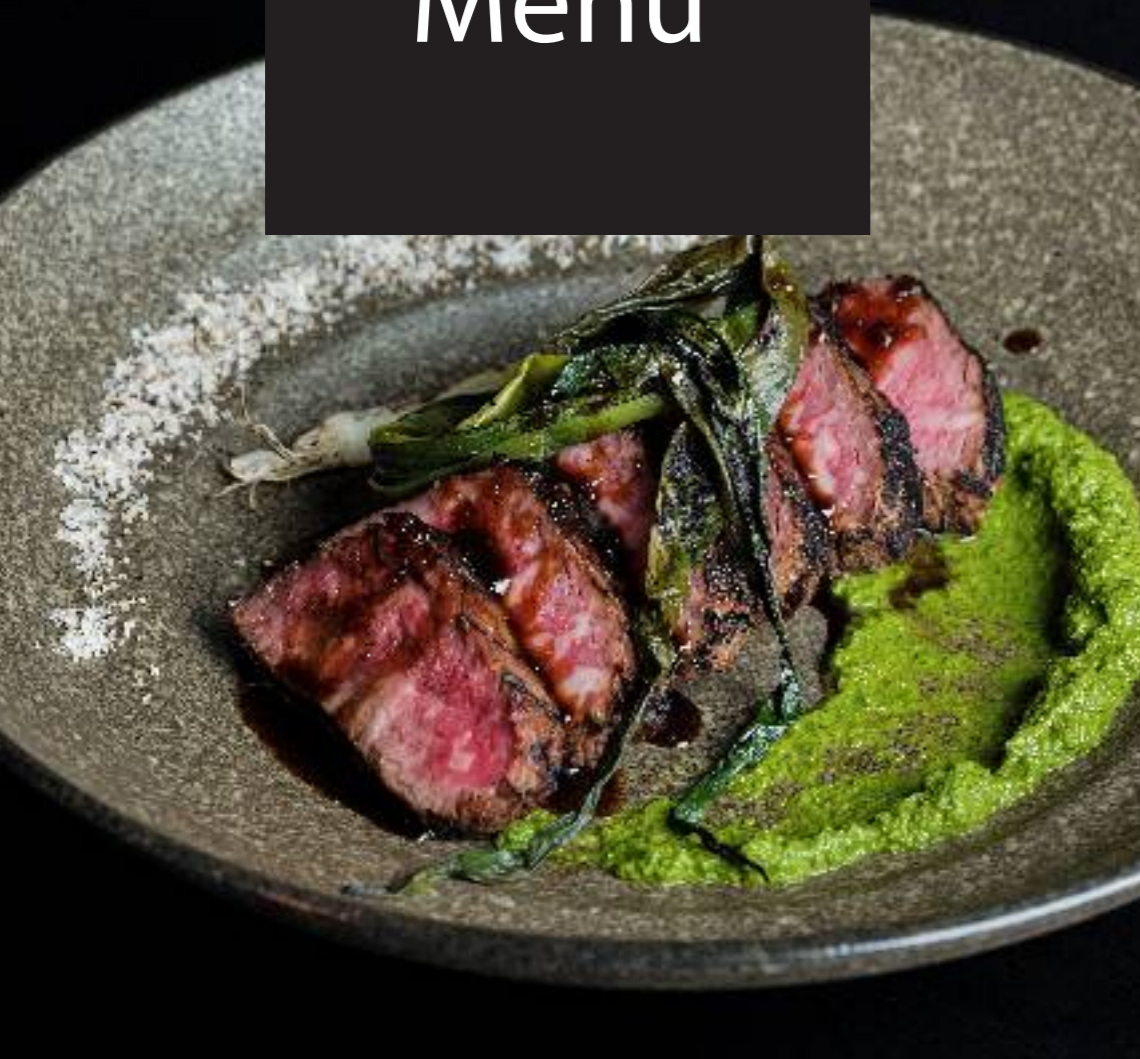
**wagyu striploin 200g** grilled robata style with an Asahi Black and Okinawa brown sugar marinade, charred shallots, yuzu kosho mojo and hickory smoked salt and pepper 44

**tofu steak** sauteed with butter, garlic and our house teriyaki sauce, grilled asparagus, japanese mushrooms(vo/vgo/gfo) 32

Please inform staff of any **dietary requirements** as dishes may need to be modified which may increase wait times. we are unable to guarantee no traces of gluten, soy or other allergens present in our dishes  
**(vo) vegetarian option**  
**(vgo) vegan option**  
**(gfo) gluten free option**  
\*menu changes may incur a surcharge  
10% service charge applies on sundays and public holidays



# Dinner Menu



# NAGISA

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JAPANESE RESTAURANT

Monday-Saturday  
11:30-21:30(last orders)  
Sunday  
11:30-15:00

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