

Grand Seafood Buffet

adult: \$88.00 per person dinner
child: \$65.00 per person (5y-12y)
senior: \$70.00 per person

every thursday & friday

1st sitting 6pm to 8pm

2nd sitting 8:15pm to 10pm

soup

miso soup

udon soup with condiments

soba noodles

shabu shabu station with thinly slice sirloin
and shaved vegetables

featuring live raw bar

freshly shucked oyster station

new zealand fresh scampi

sashimi grade, fresh, export quality fish hand
selected daily

7 types of sashimi

- tuna
- salmon
- king fish
- red snapper
- tarakihi
- trevally
- akaebi prawn

7 types of sushi roll

- torched salmon
and avocado
- crunchy tuna
- vegetarian
- tempura sushi
- california roll
- pink lady roll
- volcano

8 types nigiri

- kingfish
- salmon
- tarakihi
- trevally
- snapper
- tuna
- saba mackerel
- eel



salad bar

beef tataki

seared prime aged sirloin served with daikon radish,
ponzu & spring onions

chinmi

mushroom salad, seaweed salad, jelly fish and spicy
squid

edamame

freshly boiled young soy beans

katsura salad

fresh greens, shredded cabbage, tomato, cucumber
with sesame dressing

tempura

prawn fried in a crispy batter

seasonal vegetables

red & orange kumara, butternut pumpkin, lightly fried
in a crisp tempura batter

karaage chicken lightly battered and served crispy

specialty dishes

chawanmushi egg custard

free range chicken, edamame and shitake mushroom

pork tonkatsu

panko crumbed pork fillet with tonkatsu sauce

featuring live teppanyaki station

- premium cut sirloin
- free range chicken
- mixed seafood
- seasonal vegetables

japanese fried rice

dessert

coffee jelly

assorted pastries

matcha panna cotta

sake brulée

lychee

fruit punch

ice cream (chocolate, vanilla, strawberry)

selection of fresh fruits

