

KATSURA

SEAFOOD | STEAK | TEPPANYAKI

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Exclusively  
Katsura

SURA





# Buffet Menu 1

Max 60 pax  
\$55.00 per person

## Soup Station

Miso Soup  
Udon Soup with condiments  
Buckwheat and cha soba noodles  
Edamame

## Sashimi grade, Fresh Market fish hand selected daily

### 4 types of sashimi:

- Market fish
- Salmon
- Kingfish
- Red Snapper

### 4 types of sushi roll:

- Torched Salmon and avocado
- Crunchy Tuna
- Vegetarian
- Tempura sushi

### 6 types of nigiri:

- Kingfish
- Salmon
- Terakihi
- Market fish
- Tuna
- Beef Tataki

## Salad Bar

Seafood and Wakame seaweed salad  
Fresh greens, tomato, cucumber with sesame  
and yuzu dressing

## Tempura Station

Prawns lightly fried prawns in a crispy batter  
Red Kumara, Butternut Pumpkin, capsicum lightly fried  
in a crisp tempura batter  
Free range Pork and chives dumpling  
Chicken Karaage with Japanese Mayonnaise  
Deep Fried Octopus Balls with Tonkatsu Sauce

## Teppanyaki Station

- Premium cut Sirloin
- Free Range Chicken
- Mixed Seafood
- Seasonal Vegetables

Japanese Fried Rice

## Dessert Station

Coffee Jelly  
Pastries  
Coffee and Tea  
Ice cream (chocolate, vanilla, strawberry)  
Selection of fresh fruits



# Buffet Menu 2

Max 60 pax

\$65.00 per person for lunch

\$70.00 per person for dinner

## Soup Station

Miso Soup

Udon Soup with condiments

Buckwheat and cha soba noodles

Edamame

## Sashimi grade, Fresh Market fish hand selected daily

### 4 types of sashimi:

- Market fish
- Salmon
- Kingfish
- Red Snapper

### 6 types of sushi roll:

- Torched Salmon and avocado
- Crunchy Tuna
- Vegetarian
- Tempura sushi
- California roll
- Pink Lady

### 6 types of nigiri:

- Kingfish
- Salmon
- Terakihi
- Market fish
- Tuna
- Beef Tataki

## Salad Bar

Seafood and Wakame seaweed salad

Fresh greens, tomato, cucumber with sesame and yuzu dressing

## Tempura Station

Prawns lightly fried prawns in a crispy batter

Red Kumara, Butternut Pumpkin, capsicum lightly fried in a crisp tempura batter

Free range Pork and chives dumpling

Chicken Karaage with Japanese Mayonnaise

Deep Fried Octopus Balls with Tonkatsu Sauce

## Teppanyaki Station

- Premium cut Sirloin
- Free Range Chicken
- Mixed Seafood
- Seasonal Vegetables

Japanese Fried Rice

## Dessert Station

Coffee Jelly

Lychee and Fruit Punch

Pastries

Coffee and Tea

Ice cream (chocolate, vanilla, strawberry)

Fresh fruit selection



# Buffet Menu 3

Max 60 pax  
\$95.00 per person

## Soup Station

Miso Soup  
Udon Soup with condiments  
Buckwheat and cha soba noodles  
Edamame

## Raw Bar

Freshly Shucked Oyster Station  
New Zealand Fresh Scampi

## Sashimi grade, Fresh Market fish hand selected daily

### 5 types of sashimi:

- Tuna
- Salmon
- Kingfish
- Red Snapper
- Akaebi Prawn

### 6 types of sushi roll:

- Torched Salmon and avocado
- Crunchy Tuna
- Vegetarian
- Tempura sushi
- California roll
- Pink Lady

### 6 types of nigiri:

- Kingfish
- Salmon
- Terakihi
- Market fish
- Tuna
- Saba Mackerel

## Salad Bar

**Beef Tataki** - Seared Prime aged Sirloin served with daikon radish, ponzu & spring onions  
**Chinmi** - Japanese delicacies and pickles  
**Edemame** - Freshly boiled Young soy beans  
**Katsura Salad** - Fresh Greens, Shredded Cabbage, Tomato, cucumber with sesame dressing

## Tempura Station

Prawns lightly fried in a crispy batter  
Red Kumara, Butternut Pumpkin, capsicum lightly fried in a crisp tempura batter  
Karaage Chicken lightly battered and served crispy

## Speciality Dishes

**Chawamushi Egg Custard** - Free range Chicken, edamame and shitake Mushroom  
**Pork Shogayaki** - Thinly Sliced Pork belly, exotic mushroom, seasonal vegetable and ginger soy sauce

## Live Teppanyaki Station

- Premium cut Sirloin
- Free Range Chicken
- Mixed Seafood
- Seasonal Vegetables

Japanese Fried Rice

## Dessert Station

Coffee Jelly  
Assorted Pastries  
Mango Pannacota  
Sake Brulee  
Fruit Punch  
Ice cream (chocolate, vanilla, strawberry)  
Selection of fresh fruits and lychee



# Buffet Menu 4

Max 60 pax  
\$105.00 per person

## Soup Station

Miso Soup  
Udon Soup with condiments  
Shabu Shabu  
Edamame

## Salad Bar

**Beef Tataki** - Seared Prime aged Sirloin served with daikon radish, ponzu & spring onions  
**Chinmi** - Japanese delicacies and pickles  
**Edamame** - Freshly boiled Young soy beans  
**Katsura Salad** - Fresh Greens, Shredded Cabbage, Tomato, cucumber with sesame dressing

## Sashimi grade, Fresh Market fish hand selected daily

### 5 types of sashimi:

- Tuna
- Salmon
- Kingfish
- Red Snapper
- Akaebi Prawn

### 7 types of sushi roll:

- Rainbow roll
- Vegetarian
- Unagi
- California roll
- Crunchy Tuna
- Pink Lady
- Torched Salmon and avocado

## Speciality Dishes

**Chawanmushi Egg Custard** - Free range Chicken, edamame and shitake Mushroom

**Pork Shogayaki** - Thinly Sliced Pork belly, exotic mushroom, seasonal vegetable and ginger soy sauce

## Raw Bar

Freshly Shucked Oyster Station  
New Zealand Fresh Scampi  
Half Crab  
Moreton Bay Bug

## Tempura Station

Prawns lightly fried in a crispy batter  
Red Kumara, Butternut Pumpkin, capsicum lightly fried in a crisp tempura batter  
Karaage Chicken lightly battered and served crispy  
Agedashi Tofu

## Live Teppanyaki Station

- Prime Aged Sirloin
  - Free Range Chicken
  - King Salmon
  - Squid
  - Greenlip Mussels
  - Market Fish
  - Seasonal Vegetables
- Japanese Fried Rice

## Dessert Station

Coffee Jelly  
Assorted Pastries  
Mango Pannacota  
Sake Brulee  
Lychee  
Fruit Punch  
Ice cream (chocolate, vanilla, strawberry)  
Selection of fresh fruits  
Live pancake





# Beverage Packages

## Package 1

1 Hour	\$23
2 Hours	\$32
3 Hours	\$40
4 Hours	\$49
5 Hours	\$58

### Beverages

#### House range

Sparkling, Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir

#### Beer

Steinlager Pure, Mac's Mid Vicious, Asahi

Soft drinks and orange juice

## Package 2

1 Hour	\$29
2 Hours	\$38
3 Hours	\$47
4 Hours	\$57
5 Hours	\$67

### Beverages

#### Premium range

Sparkling, Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir

#### Beer

Steinlager Pure, Mac's Mid Vicious, Sapporo

Soft drinks and orange juice

## Package 3

1 Hour	\$26
2 Hours	\$35
3 Hours	\$43
4 Hours	\$52
5 Hours	\$60

### Beverages

#### House range

Sparkling, Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir

#### Beer

Steinlager Pure, Mac's Mid Vicious, Asahi, Sapporo

Soft drinks and orange juice

## Package 4

1 Hour	\$31
2 Hours	\$40
3 Hours	\$49
4 Hours	\$59
5 Hours	\$69

### Beverages

#### Premium range

Sparkling, Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir

#### Beer

Sparkling, Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir

Soft drinks and orange juice



# Function Conditions



Maximum 60 for either Set Menu or Buffet



Monday, Tuesday, Wednesday will be minimum F&B Spend of \$2,500



Thursday and Friday no exclusive use



Saturday will be minimum F&B Spend of \$3,800



Sunday Closed

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