

# KATSURA

SEAFOOD | STEAK | TEPPANYAKI



## SEVEN COURSE KAISEKI MENU

99 per person

*Offering the finest New Zealand produce and Japanese cooking techniques*

ZENSAI  
Amuse Bouche

Nambanzuke  
*Marinated Deep Fried Fish with Vinegary Vegetables*

Beef Tataki  
*Seared Beef Sirloin with Daikon, Spring Onion and Ponzu*

Tofu Caprese  
*Tofu, Avocado, Tomato, Sesame Oil, Wasabi Soy Sauce*

KATSURA  
MIXED SASHIMI

Chef's Selection of Fresh Market Fish, Scallop with  
Tobiko Caviar, Daikon, Pickled Ginger and Fresh Grated Wasabi

OYSTER  
AND SCAMPI

South Island Scampi, Pacific Oyster with Spring Onion,  
Daikon, Lemon Rind and Ponzu Sauce

TEMPURA

Deep Fried Battered Black Tiger Prawn  
and Eggplant with Tempura Sauce

PALATE CLEANSER

Lychee Sorbet

CHOICE OF MAINS  
All mains served with  
Miso Soup and Steamed Rice

Karapiro Prime® Eye Fillet  
*Eye Fillet, Seasonal Vegetables, Rice Flakes, Wafu Sauce*

Ōra King Salmon  
*Sesame Crusted Salmon, Soba Noodles, Ponzu Butter Sauce*

Lamb Rack  
*First Class Lamb Rack, Grilled Vegetables, Wasabi Cream Sauce*

DESSERT

Sake Brûlée, Tiramisu, Ice Cream