



# banquet

**Saké Restaurant & Bar**  
*contemporary japanese cuisine*  
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# set menus

\* one set menu per table only; each menu must be ordered by a minimum of two people

## no raw

\$60 p/h sharing menu

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### edamame

lightly salted soybeans in the pod

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### panko rice balls

soy bean, bamboo & shiitake mushroom rice balls with wasabi aioli

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### miso butter lettuce

miso marinated butterfish in lettuce cups with den miso and fried katafi

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### chicken karage

crispy fried chicken with spicy sauces and salsa's

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### beef teriyaki

grass fed beef sirloin cooked medium rare on sautéed shitake and buckwheat with matsuzaka sauce.

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### green salad

mesculin mix, frisee lettuce, shredded daikon and hanna dressing

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### sushi rolls

mixture of prawn tempura and softshell crab sushi rolls

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### miso soup

dashi based white miso soup with wakame seaweed, scallions and tofu

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### dessert

buttermilk panacotta with raspberry coulis

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## signature dishes

\$88 p/h sharing menu

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### **edamame**

lightly salted soybeans in the pod

### **shumai**

chinese inspired steamed prawn dumplings with ponzu dipping sauce

### **panko rice balls**

soy bean, bamboo & shiitake mushroom rice balls with wasabi aioli

### **kingfish Jalapeno**

hiramasa kingfish, yuzu soy, thin slices of jalapeno chili and coriander

### **miso butterfish**

sweet miso marinated butterfish grilled and wrapped in bamboo with sweet pickled radish and den miso sauce

### **popcorn shrimp**

bite sized prawn tempura pieces tossed with a creamy spicy sauce

### **beef teriyaki**

grass fed beef sirloin cooked medium rare on sautéed shitake and buckwheat with matsuzaka sauce.

### **daikon salad**

crispy daikon radish, cucumber and tomato with sesame vinaigrette

### **miso soup and rice**

dashi based white miso soup with wakame seaweed, scallions and tofu

### **steamed short grain rice**

### **dessert**

green tea ice-cream wrapped in sponge and meringue, baked and served with white chocolate sauce

**appetizer**

- \* seared tuna with yuzu truffle dressing
- \* kingfish tartar with jalapeno sauce
- \* daikon roll of salmon, snow pea sprouts and konbu with hanna dressing

**new style sashimi**

salmon and scallop slices with ginger, chives and sesame seeds seared with hot oil and finished with ponzu

**grilled scampi**

grilled green tea salted scampi on daikon ribbon salad with yuzu dressing.

**butter soy salmon**

pan seared New Zealand salmon on watercress with yuzu konbu butter soy and salmon roe

**wagyu teriyaki**

wagyu sirloin cooked medium rare on sautéed shitake and buckwheat with matsuzaka sauce.

**katafi prawns**

deep fried prawns wrapped in shredded philo pastry with wasabi aioli served with chilled honjozo yamahai sake.

**miso-cream scallops**

pan-seared scallops, baby corn, asparagus and shiitake mushrooms finished with yuzu miso cream

**sushi**

tuna, salmon and prawn nigiri sushi and salmon and avocado sushi rolls.

**miso soup**

dashi based white miso soup with wakame seaweed, scallions and tofu

**dessert**

warm chocolate fondant with white sesame ice cream and sesame tuile.