

Mother's Day Menu 2010

Starters

Yaki Niku.

Chargrilled Sirloin steak skewers in Okinami teriyaki sauce & seasoned with 7-spice pepper.

Sushi Moriawase

Spicy tuna roll, salmon roll, King Prawn & avocado roll, salmon nigiri & King prawn nigiri sushi served with wasabi, pickled ginger & soy.

Okasan no Ten.

King prawns, white fish & squid tempura with a ginger, radish & soy dipping sauce.

Avo Tofu Salad. v

Cubes of silky white tofu, avocado, mountain yam jelly, moolie, & green salad topped with toasted sesame seeds & Oki-Nami Salad Dressing.

Mains

Yuzu Saffron Tai

Fillet of Red Snapper drizzled with a Yuzu citrus saffron sauce, simmered vegetables & sticky Japanese rice topped with toasted sesame.

Buta Kaku Ni

Local Organic Pork Belly slow braised with ginger and spring onion, in teriyaki sauce served on a box of sticky Japanese rice with pickled vegetables.

Sashimi Set

Slices of fresh raw salmon, tuna, squid & pickled mackerel served with wasabi, soy & finely grated daikon, miso soup and & sticky Japanese rice topped with toasted sesame.

Yasai Yaki Soba

Fried noodles with Shitake mushrooms, tofu and vegetables, topped iwth pickled ginger and shredded toasted nori and sesame seeds

Desserts

Chocolate Orange Cake (gf)

A deliciously moist cake, unbelievably made with no fat! Also wheat free! Served with plum liqueur ice cream.

Matcha Ice Cream

Our homemade traditional ice cream made with fine green tea harvested from the shoots of the bush.

Tempura Ice

Vanilla ice cream deep fried in crispy batter served with our Belgian choc sauce.

Please be advised some of our dishes may contain nuts.

Drinks