



SUSHI E | MELBOURNE CUP 2019

Banquet Menu | \$175pp

On arrival

A glass of Moët & Chandon Rosé Imperial

Banquet

Sydney rock oyster-natural + oyster ponzu

kingfish, aged ponzu, shiso, sancho oil
snapper, kohlrabi, yuzu soy, wakame
wagyu tataki, shallot, egg yolk, bonito tamari
tempura bug sang choy, avocado, spicy mayonnaise, tobiko

selection of sushi
4 pieces nigiri each
4 pieces roll each

alaskan king crab, seaweed butter
koji toothfish, red radish, finger lime
wagyu, black garlic, wasabi mustard

selection of dessert bites