

Teppanyaki Banquet *(min 2people)*

Kai Degustation (g) 99.0pp

Starter

Otoshi with miso soup

Entrée

Chef's selection of sashimi
Kai Kani Maki
Teppan scampi with Japanese style
sauce vierge

Main

King prawn, salmon, scallops and calamari
8+ Sher wagyu scotch fillet
Steamed rice

Dessert

Choice of any dessert
from the dessert menu

Kai Signature (g) 79.0pp

Starter

Otoshi with miso soup

Entrée

Spicy fish tempura roll
Tender chicken skewers with teriyaki glaze
Teppan barramundi with Japanese style
sauce vierge

Main

King prawn, salmon and calamari
Teriyaki eye fillet with seasonal vegetables
Steamed rice

Dessert

Green tea crème brulee
or Black sesame tiramisu

Teppanyaki Banquet *(min 2 people)*

Kai Vegetarian (v) (g) 39.0pp

Starter

Otoshi with miso soup

Entrée

Renkon chips
Seaweed salad
Age dashi tofu

Main

Vegetarian sushi platter

Dessert

Seasonal fresh fruit

Kai Kid's meal (v) (g) 29.0 pp

Starter

Otoshi with miso soup

Entrée

California roll & gyoza

Main

Teriyaki chicken with seasonal
vegetables and steamed rice

Dessert

Vanilla ice cream

Kai Omakase (Ala Carte Banquet) (g) *(min 2 people, shared dishes)* 59.0pp

Can't decide what to eat? Let our Chefs plan a banquet from our selection of tapas, sushi & teppanyaki menu.

Tapas

Lightly salted boiled edamame beans	(v) (g)	6.0
Assorted Japanese pickles	(v)	7.5
Crispy fried lotus root with matcha salt	(v)	6.0
Seaweed with crisp salad & wafu style dressing	(v) (g)	11.5
Panko crusted squid with lemon pepper & Japanese mayo		11.5
Teppan grilled eggplant with spiced dark miso paste		12.0
Japanese style spring rolls with spicy mayo		
Vegetarian	(v)	8.5
Prawn & seafood	(v)	13.5
Deep fried tofu in a light soy and mix vegetable gravy	(v)	12.0
Spicy fish nori roll in tempura batter with house secret sauce		11.5
Asahi beer battered tiger prawn cutlets tossed in a spicy mayo and tobiko		15.0
Thinly sliced sashimi grade Salmon dressed with tosazu, capers and olive oil		16.5
Deep fried marinated chicken ribs dusted in potato starch with Japanese mayo		12.0
Chef's selection of seasonal seafood & vegetables in a light n crispy traditional Japanese tempura batter with a light soy dipping sauce		
Vegetarian	(v)	12.0
Prawn		15.0
Assorted		18.5
Crab salad wrapped in nori sheet & barramundi fillet seared on the hotplate finished with flamed aioli and topped with tobiko		9.0
Lightly tempura battered soft shell crab with light soy dipping		18.0
Traditional pan fried pork & cabbage gyoza with lemon soy dipping sauce		12.0
Tender grilled chicken skewers basted in house made teriyaki glaze		12.0

Sushi bar

Sushi & sashimi moriawase

Entrée 3 nigri 9 sashimi 6 hoso	(g)	28.0
Main 6 nigri 15 sashimi 6 hoso 4 cali	(g)	52.0

Sushi

Entrée 6 nigri 6 hoso	(g)	20.0
Main 10 nigri 6 hoso 4 cali	(g)	34.0

Sashimi

Tuna sashimi 6pc	(g)	18.0
Salmon sashimi 6pc	(g)	13.0

Tempura battered prawns with avocado & flying fish roe inside out roll 15.0

Tempura battered soft shell crab, avocado, cucumber & crab salad inside out roll 16.0

California - Sushi prawn, cucumber & avocado with flying fish roe inside out roll (g) 15.0

Salmon & avocado inside out roll with toasted sesame seeds (g) 15.0

Seasonal vegetables & pickles with black sesame seed inside out roll (v) (g) 12.0

Hoso maki

Salmon	(g)	10.0
Cucumber	(v) (g)	8.0
Avocado	(v) (g)	8.0

Sides

Steamed rice (v) (g) 3.0

Miso soup (v) (g) 3.0

Garlic fried rice (v) (g)
small 8.0
Large 14.0

Seasonal vegetables (v) (g)
small 10.0
Large 18.0

Teppan tofu (v) (g) 14.0

(v) = vegetarian, (g) = gluten free

Teppanyaki Bar

Ocean

Chef's selection of seasonal seafood prepared at the hotplate with garlic & lemon butter	(g)	46.0
Large locally caught king prawns skilfully prepared at the hotplate with pickled cucumber & renkon chips	(g)	27.0
Teppan seared squid with lemon pepper & wild rocket salad	(g)	24.0
Tasmanian salmon prepared at the hotplate with teriyaki glaze & crispy salmon skin	(g)	29.0
Sake steamed barramundi fillets prepared at the hotplate & finished with light ginger soy and mirin broth	(g)	26.0

Meat & Paddock

Meat trio, selection of eye fillet, chicken & lamb cutlet skilfully prepared at the hotplate with house made teriyaki glaze	(g)	46.0
8+ Sher Wagyu scotch fillet seared at the hotplate with daikon oroshi & tosazu dipping sauce	(g)	65.0
Grass fed Tasmanian eye fillet done Kobe style with garlic seasonal mushrooms & teriyaki glaze	(g)	36.0
Grilled Bendigo free range chicken thigh fillets with house made ginger & shallot sauce & seasonal vegetables	(g)	29.0
Choice Kyneton grass fed lamb cutlets with sweet ginger soy & Seasonal greens	(g)	27.0
Twice cooked, outdoor bred Mount Mercer pork belly with apple and plum wine sauce	(g)	29.0