

Iki
gai



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ZENSAI

Daily selection of nigiri amuse bouche with miso soup

4 course \$80 | 5 course \$90

COURSE ONE

Tasting Plate

Chef's selection of 3 tasting dishes

COURSE TWO

Sashimi

Market fish sashimi, Chef's choice of maki roll, wasabi, soy

COURSE THREE

Tempura

Prawn tempura, crushed daikon, den dashi sauce

COURSE FOUR

Hibachi Grill

Please choose one

Yakiniku beef

Miso marinated daily catch

Teriyaki duck breast

All served with grilled okra, mushroom, steamed Japanese pumpkin, mixed grain Koshihikari rice

COURSE FIVE

Dessert

Please choose one

Banana pudding, miso butterscotch sauce, sesame ice-cream

Fresh honeydew, ice-cream, melon liqueur

Cable Beach Club is a cashless Resort. Payments can be made by EFTPOS or credit card. Credit card payments attract a 1.2% surcharge.

Please note, a surcharge of 15% will be applied on public holidays.

Whilst our kitchen team endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment & supplied ingredients.