

2 course \$120 | + \$10 for dessert

## COURSE 1

### CHEF'S TASTING PLATE

#### Otsukuri

Market fish sashimi, Tasmanian salmon, Port Lincoln kingfish, WA pink snapper (ng)

#### Tako Nikomi

Slow cooked octopus in Japanese tea, lime, chive, volcanic black salt (ng)

#### Ebi Su

Poached Exmouth prawn, pickled radish, fennel, tobiko, wasabi dressing (ng)

#### Namero

Fish salad, sweet white miso, spring onion, nori, sesame (ng)

#### Shira-ae

Crushed tofu, broccolini, goma dressing (ng)

#### Nimono Oden Shiru

Japanese style fish cake, broth, braised daikon, shitake

#### Tempura

Tempura prawns, chicken, den dashi sauce

### Mixed Grain Koshikari Rice (ng)

### House Miso Soup

ng (no gluten added) | n (contains nuts)

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.

Cable Beach Club is a cashless Resort. Payments can be made by EFTPOS or credit card. Credit card payments attract between a 1.5%- 2.75% surcharge.

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

## COURSE 2

### GRILLED

Hibachi grilled with Mallee root charcoal

#### Choice of

*Duck breast, teriyaki sauce (ng)*

*Beef tenderloin, Yakiniku sauce (ng)*

*Catch of the day with Saikyo Miso sauce (ng)*

**All served with grilled okra, shimeji mushroom, Japanese pumpkin, pickles**

## COURSE 3

### DESSERT

#### Satuma Keki

Sweet potato cake, potato candy

#### Matcha Miruku Azuki Mochi Kakigori

Green tea infused milk granita, matcha ice cream, red bean reduction (ng)

Iki  
gai

