

NAGISA



JAPANESE RESTAURANT

summer

BANQUET \$65/PERSON (MIN 4)

edamame

gyouza

yuzu butter scallop

chicken kara-age

*goma-ae

*agedashi tofu

beef tataki

sushi selection

sashimi selection

*vegetable roll

*inari nigiri

confit teriyaki chicken

chashu pork belly

tempura whiting

*tofu steak

sorbet

rice

miso soup

we recommend groups of 8 or more choose the banquet
option

*vegetarian replacement dishes, served per person

(v/gf) vegetarian and gluten free options are available on request. please inform staff of any dietary requirements.

10% surcharge applies on public holidays.

SHARING

- 6 **edamame 1**
green soy beans, boiled and seasoned with a choice of salt, garlic and pepper or chilli (v/gf)
- 16 **gyouza 2**
pork and vegetable dumplings, steamed and pan fried with sesame oil. served with a chilli oil, soy and vinegar dipping sauce
- 16 **kara-age 3**
chicken pieces marinated in soy, ginger and garlic with ponzu and spicy mayonnaise dipping sauces
- 22 **yuzu scallops 4**
hokkaido scallops pan seared in a yuzu goshu butter with sweet pickled radish and pear, shiso micro herbs, compressed cucumber and matching sake (gf)
- 22 **kingfish carpaccio 5**
kingfish sashimi slices topped with chilli, lemongrass, kaffir lime, spanish onion and shallots with wasabi cream and a spanish onion, soy vinaigrette (gf)
- 26 **beef tataki 6**
wagyu tataki, lightly seared with garlic and pepper, topped with fresh chilli, fried potato hair, chives and red mizuna micro herb. served with a citrus vinegar, soy sauce (gf)
- 22 **tuna stuffed avocado 7**
avocado halves stuffed with sashimi tuna, spanish onion and a soy mayonnaise with lotus chips and pickled ume paste
- 24 **tempura whiting 8**
whiting fillets fried in tempura batter with a ten-tsuju sauce, daikon, chilli and red capsicum salsa and coriander micro herbs
- 9 **hiyayako 9**
silken tofu pieces topped with shallots, ginger, daikon micro herbs and bonito flakes with soy dipping sauce (v/gf)
- 14 **chilled soba 10**
chilled, green tea soba noodles topped with pickled cucumber, edamame beans and shungiku micro greens with shallots, ginger, wasabi and a light soy, daikon sauce (v)
- 12 **green salad 11**
salad greens, spanish onion, sliced radish, cherry tomatoes, assorted japanese micro herbs and our house sesame, ponzu dressing (v/gf)
- 3.5 **tempura prawn 12**
tempura prawns with ten-tsuju dipping sauce

(v/gf) vegetarian and gluten free options are available on request. please inform staff of any dietary requirements.

10% surcharge applies on public holidays.

MAINS

36 **miso baked salmon 21**
sashimi grade salmon fillet baked with maple syrup, red miso and wholegrain mustard served with yuzu ricotta, steamed vegetables, mizuna salad and grilled lime

34 **confit teriyaki chicken 22**
confit chicken maryland with teriyaki sauce, sauteed green beans, dry cured wagyu and heirloom tomatoes (gf)

58 **wagyu scotch fillet ms-9 23**
250gm wagyu scotch fillet, salt crusted new potatoes, soy butter roast corn, wasabi mitsuba whipped butter (gf)

36 **chashu pork belly 24**
16 hour slow cooked pork belly with a rich soy glaze, yuzu pepper nashi pear, pickled ginger, radish and cucumber salad and balsamic reduction

24 **tofu steak 25**
firm tofu, sauteed with butter, garlic and house teriyaki sauce topped with assorted japanese mushrooms and diced parsley (v/gf)

2.5 **steamed rice 26**
(v/gf)

2.5 **red miso 27**
(v)

WAGYU
Blackmore Wagyu Beef is an award winning, internationally recognised producer of 100% full blood Wagyu beef. Blackmores cattle are raised at Alexandria, Victoria and reared on authentic, Japanese style rations to achieve superior aesthetics and flavour

(v/gf) vegetarian and gluten free options are available on request. please inform staff of any dietary requirements.

10% surcharge applies on public holidays.

SUSHI/SASHIMI

Please note all of our sushi is prepared upon ordering to maintain the freshest quality. As there is only one sushi chef, there may be delays during our busy periods. We apologise for any inconvenience.

28

sushi selection 31

assorted nigiri with soy and wasabi. 10 pieces (gf)

sashimi selection 32

fresh sashimi fish with soy and wasabi. (gf)

18.5

8pc

35

16pc

64

24pc

nigiri sushi (2 pieces)

9

tuna (gf)

9

aburi scallop

8

grilled eel

8

kingfish (gf)

9

salmon belly (gf)

7

salmon (gf)

6

tempura enoki (v)

6

inari (v)

SHANE'S SEAFOOD

Shane's Seafood and Gourmet Supplies have been providing us with the highest quality sashimi fish for several years. With salmon from Tassal Tasmania, Hiramasa kingfish from Adelaide and Yellowfin tuna from Sydney, Shane and his staff source the finest Australian catch for our menu.

(v/gf) vegetarian and gluten free options are available on request. please inform staff of any dietary requirements.

10% surcharge applies on public holidays.

SUSHI ROLLS

- 14 **spicy tuna 41**
tuna, cucumber, chilli hair, chilli paste and shichimi(7-spice) with pirikara
mayonnaise (gf)
- 13/25 **scallop 42**
salmon, avocado and cucumber topped with lightly flamed scallop, spicy
mayonnaise, sushi sauce, shallots, tempura crumbs and chilli hair
- 10/19 **salmon avocado 43**
salmon and avocado inside with flying fish roe outside (gf)
- 10/19 **teriyaki chicken 44**
freshly cooked teriyaki chicken with cucumber, pea sprouts, coriander micro
herb and nori powder (gf)
- 10/19 **tempura prawn 45**
crisp tempura prawn, mayonnaise, cucumber and avocado with flying fish roe
- 10/19 **vegetable 46**
avocado, cucumber, pea sprouts, oshinko, asparagus and dutch carrot
wrapped with zuchinni slices (v/gf)

(v/gf) vegetarian and gluten free options are available on request. please inform staff of any dietary requirements.

10% surcharge applies on public holidays.

DESSERT

- 14 **black vanilla bean panna cotta 51**
vanilla bean panna cotta with bamboo culinary charcoal powder, crumbed yuzu meringue and cherry coulis (gf)
- 18 **chocolate shichimi fondant 52**
rich chocolate fondant with 7-spice chilli, houjicha honeycomb and miso caramel ice cream
- 16 **baked maple nashi 53**
fresh nashi pear baked with maple syrup and cinnamon, coconut vanilla ice cream and walnut, chia crumble (v/gf)
- 15 **ice cream, sorbet selection 54**
selection of 5 house made ice creams and sorbet (gf)
- 60 **Nagisa dessert collection 55**
indulge in the complete range of our desserts

(v/gf) vegetarian and gluten free options are available on request. please inform staff of any dietary requirements.

10% surcharge applies on public holidays.

TEPPANYAKI

Join us at the Teppanyaki bar and have your meal prepared and cooked in front of you by your own personal chef.

all Teppanyaki sets include the following:

a choice of one entree (from the kitchen)
mixed green salad with our house sesame and citrus vinegar dressing
grilled pumpkin, zucchini and sweet potato
bean sprout, onion and carrot mix, grilled with garlic, butter and soy
garlic or boiled rice
red miso soup
house made sorbet

ENTREE

hokkaido scallops pan seared in a yuzu gosho butter with sweet pickled radish and pear, shiso micro herbs, compressed cucumber and matching sake (gf)

wagyu tataki, lightly seared with garlic and pepper, topped with fresh chilli, fried potato hair, chives and red mizuna micro herb. served with a citrus vinegar, soy sauce (gf)

kingfish sashimi slices topped with chilli, lemongrass, kaffir lime, spanish onion and shallots with wasabi cream and a spanish onion, soy vinaigrette (gf)

tempura prawns with ten-tsuyu dipping sauce

TEPPANYAKI SETS

82

set 1 - Wagyu Beef
200g grain fed scotch fillet - marble score 9

74

set 2 - Seafood
sashimi grade salmon and kingfish
king prawns
cuttlefish
scallops
all lightly grilled in garlic, butter and house teriyaki sauce

110

set 3 - combination
150g grain fed scotch fillet - marble score 9
sashimi grade salmon and kingfish
prawn
cuttlefish
scallops
all lightly grilled in garlic, butter and house teriyaki sauce

(v/gf) vegetarian and gluten free options are available on request. please inform staff of any dietary requirements.

10% surcharge applies on public holidays.

INDIVIDUAL DISHES

42	200gm grain fed scotch fillet - marble score 9
12.5	grilled vegetables
4.5	garlic rice
2.5	boiled rice
2.5	red miso soup

DESSERT

14	black vanilla bean panna cotta vanilla bean panna cotta with bamboo culinary charcoal powder, crumbed yuzu meringue and cherry coulis (gf)
18	chocolate shichimi fondant rich chocolate fondant with 7-spice chilli, houjicha honeycomb and miso caramel ice cream
16	baked maple nashi fresh nashi pear baked with maple syrup and cinnamon, coconut vanilla ice cream and walnut, chia crumble (v/gf)
15	ice cream, sorbet selection selection of 5 house made ice creams and sorbet (gf)

AFTER DINNER DRINKS

15	Hitashino Nest XH
15	Hitachino Nest Espresso Stout
10	Yona Sato Tokyo Black
15	Coedo Shikoku
12	Nagisa's Signature Espresso Martini
13	Choya Umeshu Gold Edition
11	Choya Kokuto
18	Cardena Cinceros - Pedro Ximinez Sherry

(v/gf) vegetarian and gluten free options are available on request. please inform staff of any dietary requirements.

10% surcharge applies on public holidays.

NAGISA



JAPANESE RESTAURANT

teppanyaki