



# TASTE of ARGYLE DINNER

Starting from \$75 per person

## ENTRÉES

### Sashimi

Fresh sliced raw fish 6pc.

### Sushi

Chef's choice of Nigiri or Gunkan 3pc.

## MAINS

### Wakadori

Chicken thigh with house made tare.

Or

### Aus. Gyu

250g Australian Angus sirloin steak +\$10.

Or

### Yakiniku

150g Margaret River Wagyu beef sliced on grill +\$10.

Or

### Yakizakana

130g Tasmania salmon fillet +\$10.

## SIDES

Agedashi tofu

Miso soup

Cabbage salad

Mixed pickles

Japanese steam rice

## DESSERT

Chef's selection



# VEGETARIAN TASTE of ARGYLE

\$70 per person

## ENTRÉES

### **Inari Vegan**

Wakame, sansai, nametake 3pc.

### **Sushi**

Hourenso Ohitashi 4pc.

## MAINS

### **Yasai Tempura**

Deep fried assorted vegetables.

### **Vegan Curry**

Taro, pumpkin, mild.

### **Nasu Agedashi**

Sautted fried eggplant, house made sauce.

## SIDES

Cabbage salad

Mixed pickles

Japanese steam rice

## DESSERT

Chef's selection