



Food Trailer

Choose up to 4 items for your Event

Snacks (Serves Two):

Edamame Beans cooked in sake, mirin, butter and coarse sea salt	\$6.00
Orange Kumara Wedges with Creamy Kimchi Mayo	\$8.00
Individual serve Miso Soup made with Dashi broth and Tofu	\$4.00

Raw/Cold (Serves Two):

Wagyu rump heart tataki with onion ponzu and garlic chips	\$15.00
Salmon sashimi tortilla – Gravalax cured salmon with truffle ponzu and wasabi daikon, on a crispy 6-inch tortilla	\$15.00
Yellowtail Kingfish Sashimi with yuzu soy sauce	\$17.00

Robata/Grill (Individual):

Seasonal vegetable yakitori skewers basted with Japanese BBQ glaze	\$8.50
Marinated chicken Kushi-Yaki skewer in Japanese BBQ sauce	\$8.50
Steamed Bun with fresh vegetables and your choice of:	\$9.00
-Slow cooked then BBQ'd Pork Belly, with spicy peanut soy sauce	
-Kushi-yaki Chicken with Truffle Ponzu	
-Marinated and Nori Panko crumbed Tofu with Kimchi Mayo	

Accompaniment (To go with Robata/Grill):

Orange Kumara Wedges with Creamy Kimchi Mayo	\$6.50
Japanese slaw with cabbage, wakame and kewpie dressing	\$6.50
Cherry tomato, coconut, green papaya and peanut salad with hot and sour sauce	\$6.50
Beetroot, carrot & edamame salad with sesame mayo	\$6.50
Steamed Rice with Shichimi spice and Nori flakes	\$4.00

Sweet Thing (Per Person):

Mango & Coconut or White Chocolate and Raspberry Mousse, served with	\$7.00
Matcha Ice Cream	

Food Trailer Hire Fees:

30-50 people	-	\$100
51-100 people	-	\$150
101-150 people	-	\$200
151-200 people	-	\$250