



# Kasumi Indulgence \$125/Person

## Starter

Chef's Assorted Seasonal Platter

## Cold Appetizer (selection)

Kasumi Famous Shooter

(Fresh oyster, served in sweet sake with lime)

Angus Beef Tataki

(Flamed black Angus Scotch fillet, sliced and served rare with fried garlic, onion and garlic vinaigrette)

Salmon Tartar with Crispy Rice

(Delicately diced salmon fillet with avocado, served on top of crispy seasoned rice)

Hamachi with Jalapeño Dressing

(Thinly cut kingfish, served with Jalapeño dressing, coconut, and lime)

Creamy Tuna with Nori Chips

(Freshly diced tuna with spicy seasoning, served with nori chips)

## Hot Appetizer (selection)

Kasumi's Chawan Mushi

(Special rich steamed egg omelette with prawn tempura)

Agedashi Yasai Tofu

(Deep fried tofu with grated daikon in tempura sauce)

Jidori Karaage

(Deep fried chicken thigh served with homemade mayonnaise)

Nama Shii Hotate

(Mashed baby scallop, served with quail eggs and topped with shiitake mushrooms, deep fried to perfection)

Prosciutto Wrapped Oysters

(Fresh oysters in tempura style, wrapped with prosciutto and the matching sauce)

## Sushi Entrée (selection)

Deluxe Sushi Selection (6pcs)

(Chef's selection of deluxe Nigiri Sushi of the day)

Special Handroll of the Day (6pcs)

(Special handroll prepared to order, using the freshest ingredients of the day)

Each customer will have a chance to reorder a dish FOR FREE if all customers within a table order the same course. (Highly Recommended)



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## Sashimi Entrée

Premium Assortment of Sashimi

(Chef's selection of premier cuts of tuna, salmon and white fish of the day)

## Tempura Entrée

Tempura Moriawase

(Assortment of prawn, fish, and seasonal vegetables in a light tempura batter)

## Soup (selection)

Miso Soup

(Soy bean paste soup with seaweed, tofu, and finely sliced spring onion)

Mushroom Red Miso

(A rich version of Miso Soup, served with mushrooms and tofu)

Shimeji Suimono

(Traditional clear seaweed soup with shimeji and tofu)

## Kasumi's Rice

Kinoko Gohan

(Tasty steamed rice with mixed mushrooms)

## Main (selection)

Wafu Porterhouse

(Grilled porterhouse, sliced and served with mushroom miso sauce)

Jidori Teriyaki Chicken Steak

(Grilled chicken thigh with Miss Kasumi's special teriyaki sauce)

Maguro Steak

(Tuna fillet steak wrapped in shredded nori, grilled and served with the matching sauce)

Poached Miso Salmon

(Miso-marinated salmon poached, topped with salmon caviar and served with mixed greens)

Miso Crusted Lamb Cutlet

(Grilled lamb cutlets with miso crust and topped with crispy spinach)

## Dessert

Chef's Dessert

(Miss Kasumi's selection of homemade dessert specially arranged for you)