

# EVENT OPTIONS

TAKI	SEATING	STANDING
Shou Sugi Rooms	10 pax (each room) 20 pax (both rooms)	30 pax (use of both)
Yakiniku	150 pax	N/a
Shabu Shabu	Max 40	N/a
Full Venue	195 pax	

INARI	SEATING	STANDING
The Sake and Wine room Sushi Bar	25 pax 8 pax	30 pax N/a
Half Venue	50 pax	
Full venue	150 pax	

MRS WANG	Seating	Standing
Private area 'The Bend'	20 pax	N/A
Gramophone Room	50 pax	80 pax
Main dining	80 pax	100 pax
Full venue	220 pax	

TIGER LANE	SEATING	STANDING
The Verandah	40 pax	60 pax
Neon Laneway	200 pax	
Full venue	439 pax	
- Entry way can increase capacity		

SUPALOVE	SEATING	STANDING
The Garden Room	28	35
The Delta	30	4
The Bar	20 (high	5
Full venue	tables) 140	3
Full Venue With Verandah Tigerlane (inc Supalove)	200 765 pax	0

# INARI

## Banquet menu "Shou" 松

\$49PP

### BITES

#### Edamame

Strummed soybeans with signature salt

G D V

#### Chicken Kara-age

Crispy fried, ginger and soy marinated thigh fillet, honey soy dipping sauce

G

### MAKI ROLLS

#### Scallop Tempura

Nori coated tempura scallop pieces, cucumber, jalapeño mayo, seared salmon, sweet soy and Belgium endive leaves

D

#### King Salmon

King Salmon, crispy kataifi crunch, cucumber, apple mayonnaise, salmon roe rolled with salmon outside

G D

#### Inari Rock n Roll

Tuna, salmon, kingfish, spicy mayo, asparagus, avocado, cucumber, tempura fried, eel sauce, masago green onion

D

### MAIN

#### Pork Spare Ribs

Twice cooked grilled pork, maple teriyaki glaze

G D

#### Beef Anticucho

Char grilled Scotch fillet cooked medium rare, red and yellow anticucho sauces

(G) D

#### Assorted Tempura

Prawns, fish and assorted vegetables, warm dipping sauce with ginger and grated radish

D

### SIDES

#### Corn Ribs

Twice cooked, shiso butter, black pepper, chili lime

(G) V

#### Ohitashi

Blanched English spinach, shiitake and shimeji mushrooms, mushroom dashi broth

G D VG

\*Rice and Miso Soup available on request

# INARI

## Banquet menu "Chiku"竹

\$79PP

### BITES

#### Edamame

Strummed soybeans with signature salt

**G D V**

#### Sashimi Tacos

Diced tuna, salmon sashimi, crisp taco shell, chilled tomato and jalapeño salsa

**D**

#### Spicy Tuna

Spicy mayo, yellowfin tuna tartar, crispy rice squares

**G D**

### MAKI ROLLS

#### Scallop Tempura

Nori coated tempura scallop pieces, cucumber, jalapeño mayo, seared salmon, sweet soy and Belgium endive leaves

**D**

#### Ora King Salmon

King Salmon, crispy kataifi crunch, cucumber, apple mayonnaise, salmon roe rolled with salmon outside

**G D**

#### Inari Rock n Roll

Tuna, salmon, kingfish, spicy mayo, asparagus, avocado, cucumber, tempura fried, eel sauce, masago green onion

**D**

### MAIN

#### Chicken Kara-age

Crispy fried, ginger and soy marinated thigh fillet, honey soy dipping sauce

**G**

#### Mussels Miso-Cream Gratin

Grilled Kinkawooka mussels (7pc) in the half shell, miso cream, panko crumb

**(G)**

#### Duck Dengaku

Duck breast, savoury dark miso, shiitake mushroom, asparagus, Hoba leaf

**G D**

#### Bug Tail Tempura

Slipper lobster tempura, Spanish onion, coriander, jalapeno and sweet ponzu

**D**

### SIDES

#### Miso Eggplant

Grilled eggplant pieces, sweet miso glaze, massago bubu ararre **G D V**

#### Wasabi Pepper Vegetables

Sautéed baby corn, shiitake mushroom, asparagus, bok choy, wasabi pepper sauce

**G VG**

#### Corn Ribs

Twice cooked, shiso butter, black pepper, chili lime

**(G) V**

\*Rice and Miso Soup available on request

# INARI

## Banquet Menu "Bai"

\$110PP

### BITES

#### Edamame

strummed soybeans with signature salt

G D V

#### Sashimi Tacos

Diced tuna, salmon sashimi, crisp taco shell, chilled tomato and jalapeño salsa

D

#### Assorted Sashimi

tuna, salmon, pinfish, snapper, house soy and wasabi

G D

#### Hiramasa Kingfish Sashimi

Sashimi slices, jalapeño, coriander, burnt mandarin, yuzu ponzu

G D

### NIGIRI

#### Tuna

#### Salmon

#### Kingfish Belly

#### Scallop

### MAKI ROLLS

#### Scallop Tempura

Nori coated tempura scallop pieces, cucumber, jalapeño mayo, seared salmon, sweet soy and Belgium endive leaves

D

#### Ora King Salmon

King Salmon, crispy kataifi crunch, cucumber, apple mayonnaise, salmon roe rolled with salmon outside

G D

#### Inari Rock n Roll

Tuna, salmon, kingfish, spicy mayo, asparagus, avocado, cucumber, tempura fried, eel sauce, masago green onion

D

### MAIN

#### Beef Anticucho

Char grilled Scotch fillet cooked medium rare, red and yellow anticucho sauces

(G) D

#### Miso Toothfish

Grilled miso marinated glacier 51 tooth fish, sweet daikon pickle

G D

#### Duck Dengaku

Duck breast, savoury dark miso, shiitake mushroom, asparagus, Hoba leaf

G D

#### Bug Tail Tempura

Slipper lobster tempura, Spanish onion, coriander, jalapeno and sweet ponzu

D

\*Rice and Miso Soup available on request

# INARI

## BEVERAGE PACKAGES

### SILVER PACKAGE

#### Sparkling

Silver Leaf Brut, Margaret River WA

#### White

Gapstead Pinot Grigio, King Valley SA or Marty's Block Chardonnay

#### Red

The Mill Shiraz or Stonehaven Pinot Noir

#### Beer

Kitsune Pale Ale

#### Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water

### GOLD PACKAGE

#### Sparkling

Mada Prosecco Canberra Region

#### White

Oleary Walker Riesling or ORW Chardonnay Central Highlands TAS

#### Red

Cantina Sense Artini Chianti DCOG or Thomas Shiraz

#### Beer

Kirin Ichiban, Kitsune Pale Ale

#### Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water

### PLATINUM PACKAGE

#### Sparkling

Mada Prosecco Canberra Region

#### White

Lark Hill Gruner Veitliner Canberra region or Spring Vale Pinot Gris Freycinet TAS

#### Red

Brokenwood Pinot Noir Beechworth or Thomas Shiraz Hunter Valley

#### Beer

Kirin Ichiban, Sapporo, James Squire Ginger Beer

#### Soft Drinks

Coke, Lemonade, Squash, Fanta, Juices and Water