

# O'Set

(Only Available for Dinner)

## O'Uchi Tasting Set

*(Minimum 2 people)*

**\$49pp**

**+ Dessert \$55pp**

**Hachimitsu Tomato w Coconut Yoghurt**

**Wafu Carrot Salad**

**Kingfish Sashimi**

**Coco Salmon**

**Beef Tataki w Yuzu Ponzu Soy**

**Zucchini Tempura**

**Kara-age Chicken**

**Grilled Miso Eggplant**

**Spicy Teriyaki Beef Rib**

**Beef Chashu Ramen**

**Multigrain Rice**

## O'Uchi Vegetarian Set

**\$42pp**

**+ Dessert \$48pp**

**Hachimitsu Tomato w Coconut Yoghurt**

**Wafu Carrot Salad**

**Miso Camembert**

**Soba Salad**

**Zucchini Tempura**

**Agedashi Tofu**

**Grilled Miso Eggplant**

**Vege Chowder Ramen**

**Multigrain Rice**



## **Organic Vegetarian Festival**

(Only Available for Dinner)

### **More Veggies.....**

<b>Yuzu Honey Tomato <u>w</u> Coconut Yoghurt</b>	<b>8</b>
<b>Wafu Carrot Salad</b>	<b>8</b>
<b>Miso Camembert</b> Miso marinated Adelaide Hills Camembert on Sweet Potato Chips	<b>10</b>
<b>Wasabi Olives</b> ~ House pickled Wasabi marinated Organic Olives	<b>9</b>
<b>Tamari Almond</b> ~ Roast Tamari Soy marinated Almond	<b>8</b>
<b>Kale, Chia &amp; Tapioca Superfood Pancake <u>w</u> Yuzu Ponzu Soy Gelee</b>	<b>14</b>
<b>Quinoa, Sesame crusted Sweet Potato <u>w</u> Orange Teriyaki Sauce</b>	<b>14</b>
<b>Grilled Miso Eggplant</b> ~ Grilled Eggplant <u>w</u> Miso & Parmesan Cheese	<b>15</b>
<b>Zucchini Tempura (2 skewers)</b>	<b>10</b>
<b>Agedashi Tofu (2pcs)</b>	<b>7.5</b>
<b>Veggie Chowder Ramen</b>	<b>15</b>
<b>Warm Pumpkin, Wild Roquette &amp; Quinoa Salad <u>w</u> Soy Balsamic Honey Dressing</b>	<b>14</b>
<b>Super Low Carb Konnyaku Noodles Salad <u>w</u> Yuzu Ponzu Soy Dressing</b>	<b>12</b>
<b>Soba Salad (100% Buckwheat Noodles Salad) <u>w</u> Yuzu Ponzu Soy Dressing</b>	<b>12</b>