

# Have *your* next function at Tsunami



Standing max 250 guests, seated 150.



Shared table birthdays and special events



Teppanyaki Bar for birthdays or anniversaries

Office christmas parties,  
engagements, corporate,  
birthdays, weddings etc

**Ask one of our friendly staff for more details. Or visit our website [tsunamisushi.com.au](https://tsunamisushi.com.au) and click on 'functions'. Or scan QR code for details.**



## hot dishes

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*Designed to share*

- 1. Dengaku Mitsu Miso Nasu** (V) (GF) \$16  
Grilled eggplant with 3 types miso & spring onion on top.
- 3. Kakuni Crepe** 16  
Pork belly kakuni pieces (3) In-house made soba Crêpe.  
You can use your fingers.
- 5. Agedashi Tofu** (V) (GF) 16  
Agedashi tofu plus vegetarian dishes that vary according to season and chef preference.
- 8. Wagyu Gyoza** 17  
Wagyu dumplings hand made on the premises. 4 pieces.  
Truffle sauce.
- 9. Tori Karaage** (GF) 17  
Koji marinated chicken for tenderness, lightly deep fired.  
The perfect accompaniment for Japanese beer.
- 9A. Tori Karaage Karai** 17  
Twice cooked marinated chicken karaage coated in spicy sticky sauce and wok fried.
- 13. Lamb Ribs** 22  
Thrice cooked (slow cooked, pan fired and then torched) with spicy roasted and blitzed yellow capsicum sauce.
- 14. Prawn Tempura** 21  
(4 local Prawns) in light tempura style.
- 15. Vegetarian Tempura** (V) 19  
Fresh seasonal variation of vegetables.
- 17. Deluxe Tempura** 33  
2 local prawns, crab claw, 1 piece of Barramundi, 1 anago (sea eel) and seasonal vegetables
- 81. Pork Tonkatsu Cutlet Nagoya** 34  
Deep fried tender pork cutlet Panko coated with naturally slow fermented aka-miso sauce from Mazutaka Miso (Aichi). This is the style of Nagoya, west of Tokyo.

## children's menu

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57. *Kid's Bento Box (10 year old and under)* 15

Teriyaki chicken rolls (5 pieces) on a bullet train with prawn, spring roll, potato salad, & fruit.

## cold small dishes

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*Designed to share*

- 2. Wagyu Tataki** (GF) 20  
Wagyu tataki grade 9, lightly smoked.
- 7. Tuna Carpaccio** (GF) 18  
Seared thinly sliced fresh tuna, citrus soy & wasabi salsa.
- 11. Japanese Tostada** 12  
Salmon, tuna & Shiromi tartare, avocado & truffle dressing. Squeeze lime on the tartare for extra zing.
- 12. Hiramasa Sashimi** (GF) 22  
8 Pieces of hiramasa (kingfish) with a chilli vinaigrette.

## seafood small dishes

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*Designed to share*

- 10. Caramelized Popcorn Shrimp** 16  
Tempura small prawns with creamy slightly spicy sauce.
- 16. Marinated Black Cod** (GF) 37  
Sake kasu & miso marinated rich Black Cod, eggplant, broccoli & lotus chips.
- 20. Salmon** 24  
Tasmanian Salmon Teppan grilled, green tea matcha noodles & sweet potato mash.
- 21. Soft Shell Crab** 16  
Kataifi wrapped soft shell crab & ginger honey sauce.

## sukiyaki

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*All our sukiyaki come in special cast iron 'nabe' pots with a shallow sukiyaki broth. Suki-yaki is a broth of soy, mirin, sake and contains no fat. Vegetables can vary but usually contain Chinese cabbage, tofu, shiitake with 2 types of noodles (bean thread and udon (except 25)). If you want to spice up ask waiter for Japanese shichimi. Optional extra raw egg \$2.*

- 25. Spicy Pork Suki-yaki** 33  
Korean inspired nabe dish of finely sliced pork with very spicy sauce and ginger and chewy noodles. 200gr.
- 26. Wagyu Beef Suki-yaki** 38  
Thinly sliced fresh 100% purebred wagyu beef, cooked vegetables with bowl of rice. 100gr.
- 27. Chicken Suki-yaki** 33  
Fresh chicken with seasonal vegetables with bowl of rice.
- 28. Seafood Miso Nabe** 38  
Salmon, mussels, imported Japanese chikuwa fish cake, cooked vegetables in a miso broth with a bowl of rice. (Gluten free optional).
- 29. Vegetarian Suki-yaki** (V) 32  
Fresh seasonal vegetables cooked in suki-yaki broth & 2 thick deep fried pieces of agedashi tofu.

## ishiyaki volcanic & other

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*Meals served on volcanic rock @400°C. Food cooks naturally in its own juices. Dipping sauces provided. Please don't put chilli on stone. All come with rice.*

- 30. Teriyaki Chicken** 29  
Chicken cooked in teriyaki style then served on a bed of onions on rock with rice & small salad. Tasty.
- 75. Seafood Combination** (GF) 41  
Barramundi, prawn, scallops, ponzu & aioli dipping sauce.
- 69. Wagyu Steak** (GF) 41  
Wagyu rump Grade 8/9, cut into cubes with Japanese style potato salad and dipping sauce. 140g.
- 70. Wagyu & Scallops** (GF) 49  
Wagyu rump Grade 8/9 as above but with 2 scallops, potato salad, dipping sauce. 140g.

**77. Wagyu Sirloin Grade 9** 40  
Wagyu sirloin with a fresh Narrogin shiitake. 100gr.

**78. Wagyu Grade 9** GF 37  
Grade 9 Wagyu brisket sliced finely with shio togarashi & dipping sauce. Very rich and tasty. 150g.

**80. Angus Fillet Steak** GF 34  
Southwest fillet steak (MSA) served cut into pieces on volcanic rock with shio togarashi and dipping sauce. Leaner than wagyu but still tasty. 140g.

**81. Pork Tonkatsu Cutlet Nagoya** 34  
Deep fried tender pork cutlet Panko coated with naturally slow fermented aka-miso sauce from Mazutaka Miso (Aichi). This is the style of Nagoya, west of Tokyo.

## side orders

**49. Seaweed Salad** 7

**50. Steamed Rice** V GF 4

**51. Miso Soup** GF 4

**52. Konsai Chips (lotus root & burdock)** V GF 9

**53. Gari (pickled ginger)** V GF 3

**54. Edamame** V GF 8

**55. Kimuchi & Tsukemono (pickles)** V 7

**56. Japanese Green Salad** V 7

**57. Eihire (stingray fin) jerky** 12  
More snack than entree. Will bring back fond memories for those who've been to Japan and eaten at izakaya. If you haven't had before maybe best not to order.

# SUSHI

## sushi maki rolls

Freshly made from the sushi bar in the back room.

Let us know if you want a gluten free version.

**(A) Tsunami Roll** 19  
Tempura Prawns and Avocado in maki roll coated with sesame seeds

**(B) Hotate Roll** 22  
Scallops, Salmon, Avocado, Wasabi

**(C) Volcano Roll** 22  
Salmon avo, chilli, spicy mayo, tobiko, Kabayaki (eel sauce)

**(D) Gekko Roll** 23  
Eel, Avocado, Aburi Salmon, Tartare

**(E) Vegetarian Roll** 17  
Tempura Vegetables, Spicy Mayo

**(F) Crispy Spicy Tuna Roll** 21  
Spicy Tuna, takuan pickle, tenkasu

**(G) Cancun Roll** 23  
Tempura Prawns & Smoked Wagyu, chilli sauce, truffle sauce, balsamic vinegar & aoli.

## nigiri combination

Nigiri is various items, usually fresh fish, on small fluffy gently hand pressed balls of vinegared rice.

**(H) Nigiri 7** 48  
7p Chefs Special Selection

**(I) Aburi Salmon Belly** 20  
3p Salmon toro, Truffle Mayo, Chives

**(J) Aburi Wagyu Grade 9** 22  
3p Wagyu Strip Grade Nine

**(K) Tsunami Signature Nigiri** 46  
6p Otoro, Aburi Salmon, Aburi Wagyu 2 pc ea

**(L) Sushi & Sashimi Platter** 43  
6p sashimi 6p nigiri, 8 pcs hosomaki (20p total)

## sashimi

Fresh cut from Tetsuya at the sushi bar

**(M) Oyster Natural** 6p 21

**(N) Otoro Sashimi** 3p Bluefin Tuna Belly 38

**(O) San Ten Sashimi** 3 Varieties 9p 30

**(P) Go Ten Sashimi** 5 Varieties 15p 45

**(Q) Tsunami Sashimi Chefs Special** 20p 65

## individual nigiri

nigiri a la carte (1P).

**Otoro - tuna belly** 14

**Maguro - Tuna** 8

**Sake - Salmon** 7

**Tai - Snapper** 7

**Hotate - Scallop** 8

**Ebi - Prawn** 7

**Hiramasu - King Fish** 8

**Kajiki toro - Sword Fish Belly** 9

**Ikura - Salmon Roe** 10

**Unagi - Fresh Water Eel** 8

**Uni - Sea Urchin** 12

**Wagyu G9 (aburi-blowtorch seared))** 8

## temaki & other

Temaki hand (fish etc in a seaweed cone with rice).

If at the counter ask Tetsuya for special limited temaki that he may be able to do if he has the ingredients. Like in "Midnight Diner".

**(R) Tsunami Hand Roll** 12  
2p Prawn, Avocado, Cucumber, Tobiko

**(S) Spicy Tuna Hand Roll** 14  
2p Spicy Tuna, takuan pickle, Chives

**(T) Salmon and Ikura Hand Roll** 18  
2p Salmon, Salmon Roe, Avocado

See Tsunami Ko  
teppanyaki bar →





## cocktails

<b>Roku Collins</b>	<b>18</b>
Roku gin, local rosemary syrup, lemon, soda	
<b>Cosmopolitan</b>	<b>18</b>
Vodka, cranberry juice, lime juice, Cointreau.	
<b>Strawberry Daiquiri</b>	<b>18</b>
White Rum, Strawberries, Lemon, Cointreau.	
<b>Margarita</b>	<b>18</b>
Tequila, Cointreau, Lime Juice. Choice of Shichimi Spicy Salt.	
<b>Passion Fruit Mojito</b>	<b>18</b>
White Rum, Sugar Syrup, Passion Fruit, mint	
<b>Espresso Martini.</b>	<b>18</b>
Vodka, Kahlua, cold drip	
<b>Lychee martini</b>	<b>18</b>
Vodka, lychee liquor, lemon juice	
<b>Aperol spritz</b>	<b>16</b>
Prosecco, Aperol, Soda water	
<b>Amaretto Sour</b>	<b>18</b>
Amaretto, bourbon, lemon juice, syrup, egg white	
<b>Negroni,</b>	<b>18</b>
Roku gin, Campari, vermouth rosso	

## sake cocktails

<b>The Lychee Chiller</b>	<b>18</b>
Sake, lychee juice, syrup, fresh Lychees.	
<b>Sake Sour</b>	<b>18</b>
Sake, shochu, egg white, yuzu juice	
<b>Yuzu Japanese Mule</b>	<b>18</b>
Sake, Yuzu Juice, Syrup, Ginger beer.	

## highballs

*Refreshing lower alcohol. Great on a hot day.  
Around 2% alcohol.*

Koshigoi 'Yuzu Party'	9
Koshigoi Ginjo Umeshu (40% rice polish 'ginjo grade')	9
Yoikigen Yuzu Mint (our favourite)	10
Sekaiitto yuzushu	10
Sekaiitto White Peach momoshu	14

## mocktails

<b>Citrus Bliss</b>	<b>9</b>
Lychee & Citrus Blend.	
<b>Tsunami Punch</b>	<b>9</b>
Orange, Mango, Pineapple, Grenadine, Lime.	
<b>Watermellon Fizz</b>	<b>12</b>
Fresh watermellon, Lychee, Cucumber Syrup & soda water.	

## tap beer

*Freshly poured from the tap. Schooner size 425ml.*

Saporro Lager	12
Suntory Premium Malt	12

## bottled beer

Asahi SuperDry	12
Yebisu	12
Hahn Light 375ml	10

## shochu 60ml / 720ml

Niigata Meijo Honyara (kome) - Niigata	8	80
Gozenshu 'Oisa!' (Mugi) — Okayama	9	90
Eiko Kinra (Kome) — Ehime	9	90
Kojika White Koji (Imo) — Kagoshima 900ml	9	110
Kojika Black Koji (Imo) — Kagoshima	9	95
Kojika Aotombo deluxe (Imo) — Kagoshima	12	110
Kojika Benitombo (try hot) (Imo) — Kagoshima	14	120
Masumi (sake kasu) — Nagano (1.8L)	14	250
Eiko Okuri Okura (chestnut) — Ehime	14	115
Hyakuyen no Kodoku (Mugi) — Miyazaki (100 years of solitude) 40% Barrel aged	33	NA

## Japanese whisky shortlist

Yamazakura Black Label blended* 40%	12
Yamazakura Pure Malt* 48%	14
Nikka Single Malt Yoichi (Hokkaido)	19
Nikka Miyagikyo Single malt (Sendai)	19
(Ask for extended list if you are a whisky aficionado).	

## non alcoholic

Sparkling / Still Water 750ml	6.5
Coke, Coke No Sugar,	
Solo, Sprite (lemon-lime)	5
Lemon Lime & Bitter, Orange Juice	5
Lychee Coke	6.5
Mango juice	6

## hot drinks

Genmaicha Japanese tea	5
Sencha	5
Tea, peppermint or English breakfast or Camomile or Earl Grey	5

# White Wine

## Champagnes & Sparkling wine

NV	Cherubino Folklore Sparkling Brut	10	34	SW & Great Southern WA
NV	Willow Bridge Blanc de Blanc		42	Geographe WA
NV	San Martino Prosecco Superiore extra dry	11	46	Veneto Italy
NV	Gosset Grand Réserve Champagne		170	Vallee de la Marne France
NV	Gosset Grand Rosé Champagne		195	Vallee de la Marne France

## Sauvignon Blanc, Semillon & Blends

2022	Waterdancer Sauvignon Blanc Semillon	10	36	Geographe WA
2022	Voyager Sauvignon Blanc Semillon	12	45	Margaret River WA
2022	The Yard Sauvignon Blanc		46	Pemberton, WA

## Chardonnay

2021	Willow Bridge G-10		50	Geographe WA
2022	Voyager 'Coastal'	12	51	Margaret River, WA
2022	Cherubino Pedestal		92	Margaret River WA
2020	Stella Luminosa		125	Margaret River WA

## Riesling

2022	Cherubino Frankland River Riesling	14	67	Frankland River SA
2021	Grosset 'Springvale' Riesling Organic, Vegan		90	Clare Valley SA

## Other Varietals

2022	Cherubino Folklore Classic Dry White	10	34	Pemberton, WA
2022	Willow Bridge Rosa De Solana		38	Geographe WA
2022	The Yard Pinot Gris		45	Pemberton, WA
2020	Coffele Soave Classico 'Castel Cerino'	10	46	Veneto Italy
2021	Flowstone 'Moonmilk' Viogner, Pinot Gris, Gewurztraminer		43	Margaret River WA

# Red Wine

## Shiraz

2021	Willow Bridge Gravel Pit	10	38	Geographe WA
2021	Stella Bella		58	Margaret River WA
2021	S.C. Pannell Merrivale	14	68	McLaren Vale SA
2017	Willow Bridge Black Dog		72	Geographe WA

## Cabernet Sauvignon & Blends

2021	Water Dancer Cabernet Merlot	10	34	Geographe WA
2017	Voyager Cabernet Sauvignon		99	Margaret River, WA
2019	Stella Luminosa Cabernet Sauvignon		172	Margaret River, WA

## Pinot Noir

2022	Ad Hoc Cruel Mistress	11	43	Great Southern, WA
2021	Moorooduc Estate Devil Blend Creek		55	Mornington Peninsula Vic
2022	Laissez Faire Pemberton		76	Pemberton, WA
2022	Mac Forbes Yarra Junction Village		99	Yarra Valley, Vic
2022	Mulline Portarlington		99	Bannockburn, Vic

## Other Varietals & Blends

2021	Cherubino 'IV' Counoise Mataro Shiraz Grenache	13	54	Frankland River WA
2018	Monte Schiavo 'Serenelli' Rosso Conero DOC		54	Ancona, Italy
2018	Moss Wood Ribbon Vale Merlot		131	Margaret River WA
2017	Moss Wood Ribbon Vale Merlot		131	Margaret River WA

# Reserve List

All bottle sizes 750ml unless otherwise marked. Subject to availability. Allow time for decanting.

		Price	WIN*	* WIN = wine identification number
1998	Devil's Lair, Margaret River (1500ml)	\$265	101	
2012	Cape Mentelle CS	155	102	
1993	Henschke Hill of Grace	1290	103	
1999	Henschke Hill of Grace	1050	104	
2001	Henschke Hill of Grace	1100	105	
2005	Henschke Hill of Grace	1330	106	
2006	Henschke Hill of Grace	1190	107	
2005	Henschke Mount Edelstone	1330	108	
2008	Henschke Mount Edelstone	1330	109	
2008	Katnook Merlot	299	111	
2006	Mitchelton Print Shiraz	155	112	
2004	Perrier Jouet Belle Epoque	295	150	
2005	Seppelt Sparkling Shiraz	150	159	
2016	Coteau De la Biche	54	172	
1997	Penfolds Bin 389	255	201	
1998	Penfolds BIN 389 C Shiraz	265	202	
2011	Penfolds Magill Estate Shiraz	289	206	
1995	Penfolds Grange	1390	208	
1996	Penfolds Grange	1490	209	
1999	Penfolds Grange	1250	210	
2002	Penfolds Grange	1390	211	
2004	Penfolds Grange	1290	212	
2005	Penfolds Grange	1250	213	
2006	Penfolds Grange	1380	214	
2008	Petaluma Coonawarra Merlot	190	302	
2006	Winter Harvest Nebbiolo	105	303	
2000	Thomas Hardy 2000 Cab sav	145	304	
2009	Moss Wood Ribbon Vale Merlot	150	308	
2002	Sandalford Merlot	179	309	
1998	Wynns Coonawarra, Cab Sav	130	311	
2008	Wynns Coonawarra estate Cab Sav	150	312	
1995	Wynns Coonawarra estate Cab Sav	250	310	
2019	Moss Wood Ribbon Vale Cabernet Sauvignon	124	314	
2017	Moss Wood Ribbon Vale Merlot	131	318	
2018	Moss Wood Ribbon Vale Merlot	131	319	
2019	Moss Wood Ribbon Vale Merlot	131	315	
2020	Moss Wood Ribbon Vale Merlot	131	328	
2019	Moss Wood Cabernet Sauvignon	235	320	
2019	Stella Luminosa Cabernet Sauvignon	172	316	
2018	Voyager MJW Cabernet Sauvignon	255	324	
2018	Pierro Vintage Reserve Cabernet Sauvignon	198	322	
2018	Stella Luminosa Chardonnay	125	317	
2018	Pierro Vintage Chardonnay	194	330	
2021	Pierro Vintage Chardonnay	194	321	
2021	Bannockburn S.R.H. Chardonnay	152	323	
2020	Moss Wood Pinot Noir	124	325	
2021	Moss Wood Ribbon Chardonnay	143	326	
2021	Grosset Polish Hill Clare Valley Riesling	130	327	
2022	Cherubino Margaret River Chardonnay	143	329	

# Frequently Asked Questions

- Q Is the chef Japanese? (We get that a lot).  
A Yes. Executive chef is Tetsuya Sakamoto from Saitama, trained in Japan, also worked at Nobu Melbourne, Sushi bars and wedding restaurants in Japan, 5 star restaurant "Bang Mirai" in Dubai etc.
- Q This place doesn't look very Japanese to me.  
A Neither does Japan nowadays. In our experience the more 'Japanesey' a place looks the more lame it is.
- Q How much should I order? How big are the dishes?  
A Most of the dishes are small entree size. Some dishes are larger and would make a nice main for one. Dishes like the Ishiyaki (volcanic rock), Nabe (cast iron pot (sukiyaki)), sushi rolls and sashimi combinations — there are like a main course or a shared entree for two. If in doubt ask your server.
- Q Where are the toilets?  
A Toilets are 1) Teppanyaki bar. To the left where you are sitting. Look for a hidden door handle. 2) Main restaurant. In the long passage connecting the front and back room. 3) In the garden. Ladies, near the pond, to the left. Men, right at the back. Disabled unisex (and baby changing station) are there also. 4) Back 'Ripple' section. There is a standalone unisex toilet near the back gate.
- Q Do you have any spare volcanic rocks? I have a wood fired pizza oven at home. I could cook things on it.  
A Sure. Ask someone and we will give you one (if we are not too busy).
- Q Is this a good place to have an office Christmas party, birthday, wedding or any other type of function?  
A Absolutely. Ask a wait person and they will get someone to show you around and answer your questions. We have many different areas, some which you can't see from where you are sitting. We can take up to 250 people. You can even book the place out. Or have a private room for up to 18 people (teppanyaki). Ask us or check out our website at <https://www.tsunamisushi.com.au/functions>
- Q If I have a function outside is it under cover?  
A Yes. We have has functions where it poured and all was well. We also have many heaters.
- Q I have a peanut/nut allergy. Do you use any of it in your cooking?  
A We have no nuts at Tsunami apart from people who work here. But if you have an allergy please let us know about it, just to be sure.
- Q Do you have gluten free food?  
A Yes. We have a special GF menu (please ask for it) and we also can bring you wheat free soy.
- Q Do you have that Japanese style cooking where they do it in front of you and provide a show?  
A Yes, next door. When you book if you click on the 'teppanyaki button' you can book for in there. They also have 'omakase' style (24 hour notice required) for special occasions like wedding anniversaries, proposals, entertaining of clients or small business office parties. For Saturday nights you will need to book in advance.
- Q Where do I pay?  
A At the front. It's good (but not necessary) to tell us your table number.
- Q Why is the sake menu so large? You people seem obsessed with this beverage.  
A We are. After being put off by the limited range and mediocre quality available in Perth we decided to import our own. We now have the best sake list in Australia (winner of 2022 Wine List of the Year - Sake section). We buy direct from the brewer (think 'single origin sake') so no multinational corporations involved. Our range is big from simple junmai quaffers to expensive show-grade daiginjo. We have a sake sommelier who can answer most of your questions regarding sake although don't let him get carried away or he will bury you under copious amounts of information regarding junmai, ginjo, daiginjo, nama, muroka, genshu, koshu, kimoto, yamahai, sokoju, bodaimoto, kijoshu and much more.
- Q Can I buy bottles of sake/ beer/ whisky/ shochu/ plum wine/ yuzushu to take home? At liquor store (not restaurant) prices? Are you like a liquor store when coming to selling sake, umeshu, yuzushu, shochu, beer etc?  
A Yes. We have an unrestricted tavern license which lets us sell as a liquor store. You can buy any time of day without the need to eat here also. (We open from 4pm for this). It's cheaper to buy this way.
- Q How strong is sake? Is it like vodka or schnapps? When and how do I drink it?  
A Sake is 15% ABV similar to a stronger red wine. It looks like vodka but is as strong as wine. You sip (not skull) it before, during or after your meal. Umeshu (plum wine) is 14% but drops rapidly when you mix it with ice. Yuzushu is 8% so when had as a highball with ice can come down to as little as 2%. It's very refreshing on a hot day and not too sweet.
- Q Should I have my sake hot or cold?  
A We prefer our sake cold as it's all high quality. Having said that some sakes are nice warmed. Usually the 'junmai' class (~30% polishing). There are ~5 stages of heating but we usually use atsukan or hitohadakan. But we encourage you to try your sake cold, especially the nama (unpasteurised) versions.

See how much to have a party at Tsunami >





# Special night out ideas

## Have a 'discover sake' night

Did you know Tsunami has the biggest sake selection in Perth? We import directly from famous boutique producers like Imada, Senkin, gozenshu, Masumi and other famous brands and are the only ones in perth to do so.

How about having a 'discovering sake' night where you and a group of friends, large or small, can come together and sip your way through all the various types. There's junmai, junmai ginjo, junmai daiginjo, nama, muroka, genshu, koshu, kimoto, bodaimoto, yamahai, sokujo, jukusei nama and others. Be guided by our WSET qualified sake guide as they guide you through this journey answering all your questions about this ancient unique drink of Japan.

One of the best things is that if you like a particular sake you can buy one to take home at retail liquor store prices (we have a license for that although we're not allowed to advertise it).

If you're interested ask one of our staff and we can talk to you about it. Different group sizes and packages are available.



## Discover Japanese Whisky night

Tsunami has an extensive range of Japanese whisky and also imports its own from Japan. Have a taste of a range beginning at 'world blended' to the current popular trend of NAS and ending in the heady world of single malts. We can arrange a package according to how many people and your budget. We have some age statements and rare whiskeys not seen in many places. It can be a special night for you and your select group of whisky fans.



## Discover Shochu night



Shochu is an up and coming beverage that's been popular in Japan for many years, especially in the south. It is fermented and distilled, usually to 25% although there are 40% genshus (un-cut). We have 2 shochu specialists that can guide you through these. Shochu is made from a variety of sources from rice, barley, buckwheat, sweet potato to exotic forms such as kokotu (black sugar). Let us know if you are interested. (We have one for plum wines also).

## Fixed price functions

Want to have a birthday, going away party or any party but your budget is fixed. You can only spend so much and that's it? Want a way to lock in your costs? Enter Tsunami's 'Picnic Package'.

### How it works

1. You choose your fixed price food package.
2. You choose what drinks you want.
3. Choose how many you want for your party. Say you have 40 people and you think everyone will drink X bottles of wine, Y bottles of beer and Z jugs of soft drink / lemon lime & bitter. We total it up and we serve you your meals as normal but for drinks we set up a special table with the drinks and glasses on it for you to help yourself. When it runs out the party is concluded (or you can buy more). If you don't drink it all then you can take them home (we have a special liquor license that allows this).

The main thing is you will lock down your price with no surprises at the end. Ask to speak to our function coordinator if you would like to know more.

