

# Tasting Menu 夕食

Our five-course tasting menu has been hand crafted by our head Sushi chef George to enable our guests to experience authentic flavours with his delicate touch. Our head sommelier has created a wine journey to compliment these modern pan-Asian flavours.

### **ON ARIVAL**

MISO SOUP Wakame Seaweed, Tofu

### **COURSE I**

ORIENTAL CRUDITES
Sumiso Dressing
Gaia Assyrtiko, Santorini, Greece 75ml

### **COURSE II**

SUSHI, SASHIMI & NIGIRI Prawn Roll, Salmon Nigiri & Yellowtail Sashimi Verdicchio de Matelica, Calpaola, Marche, Italy 75ml

### **COURSE III**

SOFT SHELL CRAB
Spring Onion, Lime, Sweet Chilli Sauce
Marsanne, Tahbilk, Nagambie Lakes, Australia 75ml

# **COURSE IV**

TUNA TATAKI
Ponzu, Chilli, Sesame
The Pale, Sacha Lichine, France 75ml

# **COURSE V**

SPICY TERIYAKI FILLET OF BEEF
Mushroom Teriyaki Rice, Japanese Pickles
Carmel Road Pinot Noir, Monterey, California 75ml

# **TO FINISH**

SELECTION OF MOCHI ICE CREAM

Japanese dessert made from a sweet pounded rice dough wrapped around ice cream

Joostaberg, Noble Late Harvest Chenin Blanc, South Africa 50ml

£85pp **£120pp with wine pairing** 



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#### **ON ARIVAL**

MISO SOUP Wakame Seaweed, tofu

### **COURSE I**

ORIENTAL CRUDITES

Sumiso Dressing

Gaia Assyrtiko, Santorini, Greece 75ml

### **COURSE II**

SUSHI SELECTION

Garden Roll, Cucumber Avocado Roll & Inari

The Pale, Sacha Lichine, France 75ml

### **COURSE III**

CAULIFLOWER POPCORN Teriyaki & Soy Marsanne, Tahbilk, Nagambie Lakes, Australia 75ml

### **COURSE IV**

LEEK & JAPANESE MUSHROOMS GYOZA Steamed Dumpling & Spicy Ponzu Dipping Verdicchio de Matelica, Calpaola, Marche, Italy 75ml

### **COURSE V**

MISO TOFU

Spring Onion & Ito Togarashi

Carmel Road Pinot Noir, Monterey California 75ml

### **TO FINISH**

MOCHI ICE CREAM

Japanese dessert made from a sweet pounded rice dough wrapped around ice cream

Joostaberg, Noble Late Harvest Chenin Blanc, South Africa 50ml

£75pp **£110pp with wine pairing**