



## ON ARRIVAL

### MISO SOUP

*Wakame Seaweed, tofu*

## COURSE I

### SUSHI, SASHIMI & NIGIRI

*Prawn roll, Salmon Nigiri & Yellowtail sashimi*

*Verdicchio de Matelica, Calpaola, Marche, Italy 75ml*

## COURSE II

### YU ORIENTAL SALAD

*Hiyashi wakame seaweed, tosaka, pickled mooli, cucumber & Sesame dressing*

*Gaia Assyrtiko, Santorini, Greece 75ml*

## COURSE III

### CRISPY CHILLI SQUID

*Red chilli, 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 (CHOICE OF THREE)

*Carmel Road Pinot Noir, Monterey, California 75ml*

### SPICY TERIYAKI RIBEYE

*Mushroom teriyaki rice, Japanese Pickles*

### SALMON TERIYAKI

*Grilled asparagus, sweet potato, parsnip, carrot*

### SPATCHCOCK MISO CHICKEN

*Ginger, miso & teriyaki mushroom rice*

## 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*



£75pp

£110pp with wine pairing