**Banyi Japanese Dining**

**4 Courses Tasting Menu**

***Aperitif***

**Glass of Verdejo Frizzante or Glass of Blood Bath**

***Amuse-Bouche***

**Agedashi** Tempura Tofu served in Sweet Soy and Radish sauce

**Kani Kappa Salad** Crab Stick & Cucumber Salad Served with Japanese Mayo

**Maki Zushi** selection of 2 pcs Sushi roll

***Starter***

**Salmon Karupatcho** Slightly Seared Salmon Carpaccio served with Chef’s ponzu sauce

**Yaki Tori** Japanese Chicken Skewers

**Gyoza** Pan Fried Japanese Chicken Dumpling

**Fish Korokke** Deep Fried Fish Cake Croquette

***Main Course***

**Special Combo** Selection of 8 pcs Uramaki, 2 Sashimi, and 2 Nigiri

**Minty Salmon** Pan Fried Salmon Steak served with Minty Miso Paste

**Teriyaki Fillet Beef** Pan-fried Fillet of Beef served with Chef’s Homemade Teriyaki Sauce **(supplement €3)**

**Chicken Katsu Curry** Deep Fried Breaded Chicken served with Japanese Curry Sauce

***Dessert***

**Walnut & Banana Suponji** Sponge cake served with Coffee Ice Cream

**Matcha Fondant** Green Tea Fondant served with Red Bean Ice Cream (15 Minutes preparation time)

**Mango Cheesecake** served with Pineapple Sorbet

**Blanc Manger** Japanese Style Layer Panna Cotta served with Black Sesame Ice Cream

**Coffee or Tea to conclude**