

 **Christmas Menu**

3 COURSES | 4 COURSES

32 | 45

***Welcome Drinks***  
  
**Glass of Red Lantern** or **Verdejo Frizzante**

***Amuse-Bouche***  
**Maguro Tartare** Tuna Tartare with Masago Caviar topping  
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**Gyu Kushiyaki** Grilled Fillet Beef Steak Skewer  
  
**Fuji Volcano Maki** Crabstick, Cucumber, Scallions, Japanese Mayo, Aburi Salmon, Unagi Sauce

***Starters***  
  
**Maguro No Tataki Nitsuke**Marinated Tuna Loin Sashimi  
  
**Nigiri and Sashimi Selections** 3 pcs Sashimi and 3pcs Nigiri (Chef Selection)  
  
**Ebi Furai** Deep Fried Bread Prawn served with Tonkatsu Sauce  
  
**Gyoza** Pan fried Japanese Chicken Dumplings

***Mains***  
  
**Special Sushi Combo** Selection of 8 pcs Uramaki, 2 Sashimi, and 2 Nigiri  
  
**Teppanyaki Fillet Beef** Pan Fried Diced Fillet Beef served with Banyi Yakiniku sauce  
  
**Salmon Miso Zuke** Japanese Grilled Miso Glazed Salmon  
  
**Braised Venison Nikujaga** in sweet Soy Sauce

***Desserts***  
  
**Mont Blanc** served with Earl Grey Ice Cream (Winter Chestnut Cake)  
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**Matcha Green Tea Fondant** served with Red Bean Ice cream (15 Minutes preparation time)  
  
**Mango Cheese Cake** served with Pineapple Sorbet  
  
**Chocolate Pave** served with Brandy Ice cream

**Tea or Coffee to conclude**

10% Service Charge Will Be Added for Group of 6 Or More - All Our Beef is of 100% Irish Origin – All Desserts are Homemade