

Christmas Menu

4 COURSE MEAL

€45



Welcome Drinks

Glass of Red Lantern or Verdejo Frizzante

Amuse-Bouche

Maguro Tartare Tuna Tartare with Masago Caviar topping

Gyu Kushiyaki Grilled Fillet Beef steak Skewer

Salmon Miso Soup

Fuji Volcano Maki Crabstick, Cucumber, Scallions, Japanese Mayo, Abury Salmo, Unagi Sauce

Starters

Maguro Tataki Tuna Carpaccio

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

Tonkatsu Ramen Pan fried Pork Loin in a luxurious Pork Stock

Maguro Iso Age Norimaki Minced Tuna, Avocado, and Tempura Sushi Roll

Halibut Shioyaki Japanese Grilled Halibut

Braised Venison Nikujaga in sweet Soy Sauce

Desserts

Plum Claufutis served with Christmas Pudding Ice Cream

Matcha Green Tea Fondant served with Red Bean Ice cream

Mango Cheese Cake served with Pineapple Sorbet

Baileys Chocolate Ganache served with Hazelnut Ice cream

Tea or Coffee to conclude