



OGINO

£35.00

----- ZENSAI SHARING 3 COURSE MEAL -----

Available Tuesday to Sunday evenings
For parties of 6 or more

If there is ever a meal that will be talked about for some time, this is it. Our Zensai sharing 3 course meal is perfect for any occasion, anniversary, birthday or a family and friends gathering

This menu is the starting point to help you plan your event. If there is anything that we haven't thought of or any extras you may like to add, please do not hesitate to ask.

----- NEXT STEP -----

On the next page is our Zensai sharing course sample menu, generally this is what is served, however, if there are items you would like to change, please contact the restaurant. Our mains and desserts are from the A La Carte menu and are there for you to assemble a choice of 3 mains and 3 desserts to offer your guests.

CALL THE RESTAURANT ON: 01482 679500
OR EMAIL: ENQUIRIES@OGINO.CO.UK



09.05.17

ZENSAI SHARING COURSE

THE BEST WAY TO EXPERIENCE A TASTE OF JAPANESE CUISINE!

£35.00/ PP

CHEF'S SELECTION OF A SPECIAL TASTING PLATTER FOR THE TABLE, WITH SIX KINDS OF DELICIOUS WARM & CHILLED CANAPÉS

(SAMPLE ONLY)

KARA-AGE: DEEP FRIED CHICKEN MARINATED IN GARLIC, GINGER, SAKE & SOY

KAMO SKEWERS : LEVEN DUCK ON SKEWERS DRIZZLED WITH JUS

ROLLED MAKI SUSHI: CHEF'S SELECTION OF MAKI SUSHI OF THE DAY

SALMON TARTARE: SASHIMI GRADE SALMON WITH A SESAME DRESSING ON PONZU SALAD

EBI TEMURA: KING TIGER PRAWNS IN LIGHT JAPANESE BATTER SERVED WITH PONZU FOAM

PORK KAKUNI: 12 HOUR SLOW COOKED PORK BELLY IN VEGETABLES, SOY& MIRIN

MAIN

NEXT, CHOOSE THREE MAINS FROM THE A LA CARTE MENU TO OFFER YOUR GUESTS.

(£5.00 SUPPLEMENT APPLIES TO GYU DISH)

DESSERT

NEXT, CHOOSE THREE DESSERTS FROM THE A LA CARTE MENU TO OFFER YOUR GUESTS.

(£5.00 SUPPLEMENT APPLIES TO DESSERT SHOOTERS)

Once you have done this, the restaurant will take care of the rest for a seamless and effortless event



MAIN DISH - メインディッシュ-

HAKE: PRAWN & WINTER VEGETABLE TEMPURA

FRESH SEASONAL HAKE: KING PRAWNS AND WINTER VEGETABLES IN LIGHT JAPANESE TEMPURA BATTER -
SERVED WITH PONZU JELLY: GREEN TEA SALT & DASHI DIPPING BROTH

RECOMMENDED SIDES: TRADITIONAL RICE & MISO SET

TARA

NORTH ATLANTIC COD IN SHREDDED FILO - ASARI SURF CLAM: KING PRAWN: SPINICH: SAMPHIRE: EDAMAME SOY BEAN
BROTH: RED WINE AND SUMAC SALT ON TOP

RECOMMENDED SIDES: FRIED RICE

BUTA



DOUBLE CUT YORKSHIRE PORK CHOPS - BLACK RICE RISOTTO WITH CHORIZO & SHIMEJI MUSHROOMS:
SUNDRIED TOMATO PUREE: RASPBERRY AND YUZU JELLY: SNOW PEAS

RECOMMENDED SIDES: SAUTÉED VEGETABLES

SUZUKI

PAN FRIED SEA BASS WITH SALMON, SCALLOP AND OCTOPUS SALSA: OCTOPUS FRITTO: GRILLED AUBERGINE: WATER -
CHESTNUTS: EDAMAME: CORIANDER: CARROT & COCONUT PUREE WITH SOY BASED BEURRE BLANC

RECOMMENDED SIDES: FRIED RICE

HALF SMOKED KAMO

YORKSHIRE LEVEN DUCK BREAST MARINATED IN JAPANESE CITRUS YUZU KOSHO - LIGHTLY SMOKED IN CHERRY WOOD.
PURPLE SWEET POTATO CROQUETTES: LEEK CRISP: PAK CHOI: CHERRY & UME PLUM WINE COMPOTÉ

RECOMMENDED SIDES: FRIED RICE OR NOODLES

TUNA SPICY STEAK

INDIAN OCEAN YELLOW FIN TUNA STEAK PAN FRIED WITH SESAME OIL: CHILLI HONEY & GARLIC
- SERVED WITH ORIENTAL NOODLES: TENDER STEM BROCCOLI & SHREDDED LEEKS WITH PEPPERS

GYU

(£5 SUPPLEMENT APPLIES)

200G/ 7OZ - PRIME BRITISH BEEF FILLET STEAK: WASABI MASH: ERINGI MUSHROOMS: YURINE-LILY BULB TEMPURA:
STRAW ONIONS: RED SHISO & BALSAMIC SOY REDUCTION: BABY SHALLOTS & RED MISO JUS

RECOMMENDED SIDES: GARLIC RICE OR FRIED NOODLES



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SOUP & SIDE DISH- 汁物 & サイドディッシュ

STEAMED WHITE RICE

PREMIUM JAPANESE WHITE RICE

3.20

KAKUNI FRIED RICE

SHREDDED BELLY PORK IN FRIED RICE WITH SOY; FREE RANGE EGGS & VEGETABLES

3.95

EGG FRIED RICE

FRIED RICE WITH SOY; FREE RANGE EGGS & VEGETABLES

3.95

GARLIC BUTTER RICE

FRIED RICE WITH SOY; GARLIC BUTTER

3.95

SALMON EDAMAME & GINGER RICE



GRILLED SCOTTISH SALMON; EDAMAME SOY BEANS; PICKLED GINGER & MISO

4.30

FRIED NOODLES

NOODLES PAN FRIED IN SOY & DASHI

3.95

SAUTÉED VEGETABLES

SELECTION OF VEGETABLES PAN-FRIED WITH HINT OF SOY & DASHI

3.95

MISO SOUP

MISO (SOYA BEAN PASTE) SOUP WITH SPRING ONION; WAKAME SEAWEED & TOFU

2.95

TRADITIONAL SIDES

*MISO SOUP & JAPANESE PREMIUM RICE SET
+ 4.50*



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DESSERT - デザート -

MANGO & MANDARIN YOGHURT MOUSSE

MANGO & YUZU GIN SORBET: PINEAPPLE FLUFF: MANDARIN PÂTE DE FRUIT: SANSHO JAPANESE PEPPER

BLACK SESAME CRÈME BRÛLÉE

TRIO OF SESAME - WITH BLACK SESAME ICE CREAM & BLACK SESAME TUILE

GATEAU CHOCOLAT & GREEN TEA MOUSSE

WITH GREEN TEA TUILE: WHITE MISO CARAMEL ICE CREAM & SOY SAUCE HONEY COMB

SUMMER BERRY MILLE CREPES

LAYERS OF HOJICHA TEA INFUSED CREPES WITH WINTER BERRY COMPOTE & MASCARPONE CREAM
WITH SUMMER BERRY COULIS & HOJICHA SOIL

DESSERT SHOOTERS

(£5 SUPPLEMENT APPLIES)

TRIO OF DESSERT IN A SHOT GLASS:

RED MISO & DARK CHOCOLATE + SALTED PEANUT BUTTER

LEMON GRASS + YUZU CURD + PINEAPPLE: MARSHMALLOW CREAM

UME PLUM SAKE + SUMMER FRUIT + GREEN TEA CHOUX AU CRAQUELIN

- SOME OF OUR DESSERTS CONTAIN NUTS -