

6TH JUNE 2015 @ 6:30PM
9 COURSE TASTING MENU FOR MR. & MRS. STAMFORD
SAMPLE MENU ONLY

80.00

ON ARRIVAL

CUCUMBER PICKLES

TEMPURA

PRAWN, HAKE & ASPARAGUS IN LIGHT TEMPURA BATTER - WITH, GREEN TEA SALT & DASHI BROTH

CRISPY KARAAGE

CRISPY COATED CHICKEN - MARINATED IN OUR ORIGINAL SOY & GINGER SAUCE

SALMON, SMOKED OCTOPUS & SCALLOP TATAKI

WITH PICKLED PEPPERS, WHITE MISO AIOLI, CITRUS PONZU JELLY & UME PICKLED PLUM PASTE

GRILLED OX TONGUE

20 HOURS BRAISED AND GRILLED OX TONGUE WITH SPRING ONION SAUCE

LEMON SORBET

KAMO

FRESH LOCAL LEVEN DUCK BREAST WITH JAPANESE CITRUS YUZU KOSHO

HOTATE

KING DIVER CAUGHT SCALLOPS IN CRISPY SHREDDED FILO – WITH EDAMAME MASH, SUNDRIED TOMATO PUREE & WASABI MAYO


SPICY BEEF TERIYAKI

PRIME BRITISH BEEF FILLET COOKED WITH SPICY SWEET SOY TERIYAKI SAUCE & FRESH CHILLIES

DESSERT PLATES

5 ITEMS DESSERT PLATE TO SHARE

RECOMMENDED APERITIF

WARM SAKE 175ML		7.50
UME SHŪ - PLUM WINE (125ML)		5.50
IRISH CREAM (25ML)		2.50