



# OGINO

£35.00

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

Available Tuesday to Sunday evenings

*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](mailto:ENQUIRIES@OGINO.CO.UK)**



## ZENSAI SHARING COURSE

CHEF'S SELECTION OF A SPECIAL TASTING PLATTER FOR THE TABLE, WITH SIX KINDS OF DELICIOUS WARM & CHILLED CANAPÉS  
- THE BEST WAY TO EXPERIENCE A TASTE OF JAPANESE CUISINE!

*(SAMPLE ONLY – CHANGES DAILY)*

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

**SMOKED COD FISHCAKE:** WITH WASABI MAYO

**ARANCHINI:** AUBERGINE, SHITAKE MUSHROOM & FETA CHEESE ARANCINI RICE BALL

**TEMPURA:** KING PRAWN IN RIGHT JAPANESE TEMPURA COATING WITH GREEN TEA SALT

**PARFAIT:** CHICKEN LIVER, MISO, KANOKO & UME-SHU WITH CHARCOAL & THYME CRACKERS

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

## MAIN DISH

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

### 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: SPINACH: SAMPHIRE: EDAMAME SOY BEAN BROTH: RED WINE AND SUMAC SALT ON TOP

*RECOMMENDED SIDES: FRIED RICE*

### BUTA



YORKSHIRE PORK LOIN – BLACK RICE RISOTTO WITH CHORIZO & SHIMEJI MUSHROOMS: SNOW PEAS SUNDRIED TOMATO PUREE: RASPBERRY AND YUZU JELLY

*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

RECOMMENDED SIDES: SAUTÉED VEGETABLES

## GYU

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

## DESSERTS

NEXT, CHOOSE THREE DESSERTS TO OFFER YOUR GUESTS.

### MANGO & MANDARIN YOGHURT MOUSSE

MANGO & YUZU GIN SORBET: PINEAPPLE FLUFF: MANDARIN JELLY:  
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: SUMMER BERRY COULIS:  
MASCARPONE CREAM BERRY COMPOTE: YUZU CURD: YUZU MERINGUE

### DESSERT SHOOTERS (+£5)

TRIO OF DESSERTS 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

### ICE CREAM / SORBET

1 scoop £3 : 2 scoops £5.5 : 3 scoops £7.5

Dark chocolate and red miso: black sesame: white sesame: miso salted caramel: citrus yuzu & vanilla, simple vanilla

### SORBET

Lemon & ginger: mango & yuzu gin: rhubarb, cherry & ume-shu sake sorbet

- Some of our desserts contain nuts -



## SOUP & SIDE DISH

汁物 & サイドディッシュ

<b>STEAMED WHITE RICE</b> <i>PREMIUM JAPANESE WHITE RICE</i>	3.20
<b>KAKUNI FRIED RICE</b> <i>SHREDDED BELLY PORK IN FRIED RICE WITH SOY, FREE RANGE EGGS &amp; VEGETABLES</i>	3.95
<b>EGG FRIED RICE</b> <i>FRIED RICE WITH SOY, FREE RANGE EGGS &amp; VEGETABLES</i>	3.95
<b>GARLIC BUTTER RICE</b> <i>FRIED RICE WITH SOY, FREE RANGE EGG &amp; GARLIC BUTTER</i>	3.95
<b>SALMON EDAMAME &amp; GINGER RICE</b>  <i>GRILLED SCOTTISH SALMON, EDAMAME SOY BEANS, PICKLED GINGER &amp; MISO</i>	4.30
<b>FRIED NOODLES</b> <i>EGG NOODLES PAN FRIED IN SOY &amp; DASHI, TOPPED WITH SPRING ONION</i>	3.95
<b>SAUTÉED VEGETABLES</b> <i>SELECTION OF VEGETABLES PAN-FRIED WITH HINT OF SOY &amp; DASHI</i>	3.80
<b>MISO SOUP</b> <i>MISO (SOYA BEAN PASTE) SOUP WITH SPRING ONION, WAKAME SEAWEED &amp; TOFU</i>	2.95

### **Traditional sides**

*miso soup & Japanese premium rice set  
+ 4.50*