

6<sup>TH</sup> JUNE 2017 @ 6:30PM  
9 COURSE TASTING MENU FOR MR. & MRS. HAMPTON

ON ARRIVAL

SEASONAL VEGETABLE PICKLES

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TEMPURA

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

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CRISPY KARAAGE

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

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TUNA TARTER WITH ROASTED TEA

*INDIAN OCEAN YELLOW FIN TUNA: MISO INFUSED QUAIL EGG BLACK TOBIKO: KUSHIRO KONBU JELLY: SESAME TUILE & MICRO HERB SALAD – SERVED WITH 24K GOLD LEAF & HOJI-CHA ROASTED TEA*

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GRILLED OX TONGUE

*20 HOURS BRAISED AND GRILLED OX TONGUE WITH SPRING ONION SAUCE*

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YUZU CITRUS SORBET

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KAMO

*FRESH LOCAL LEVEN DUCK BREAST WITH JAPANESE CITRUS YUZU KOSHO*

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HOTATE

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

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SPICY BEEF TERIYAKI

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

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DESSERT PLATES

*4 ITEMS DESSERT PLATE TO SHARE*