



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



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 – TO BE CONFIRMED)

KARA-AGE TWO WAYS: *CRISPY CHICKEN MARINATED IN GARLIC, GINGER, SAKE & SOY*

EBI FURAI: *FRESH TIGER PRAWN IN PANKO & KATSU SAUCE*

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

SQUID TEMPURA: *FRESH SQUID IN LIGHT JAPANESE BATTER, WITH MANGO SALSA*

KAMO SKEWERS: *GRILLED MARINATED LOCAL LEVEN DUCK BREAST ON A SKEWER AND JUS SMOKED*

MACKEREL SALAD: SMOKED MACKEREL & YUZU WITH FRESH HERB SALAD.

MAIN

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

DESSERTS

NEXT, CHOOSE THREE DESSERTS TO OFFER YOUR GUESTS.