



CHRISTMAS MENU

SHARING FOR TWO

COURSE ONE

Salted Edamame **V, VE, SO**

Yasai Salad with Yuzu Dressing **V, SS, G, P, N**

Seabass Carpaccio with Ponzu Soy **FS, SO, G**

COURSE TWO

Maguro Maki with Truffle Mayo **G, SO, FS, E, D**

Hanami Karaage **D, G, GL**

COURSE THREE

Turkey Gyoza with Teriyaki Sauce **G, SO, SS**

Beef Skewers with Spicy Kokuto **SO, G, FS, SS**

COURSE FOUR

Grilled Half Baby Chicken with Gochujang Sauce **G, SO**

Teppanyaki Prawns with Shiso Butter **D, S, SO, G**

Truffle Udon Noodle **D, G, GL, SO**

Broccoli Ponzu Yaki **SO, G, D, V**

Grilled Sweetcorn with Japanese BBQ Sauce **G, SO, GL**

COURSE FIVE

Boules de Noel **G, D, E, N**

Chocolate Mousse in Shell, Berry Mellows, Christmas Sakura Trees

Pink Yule Log **G, D, E, N**

Strawberry Sponge Roll with Minced Pie Cream

Christmas Delights **G, D, E, N**

Ginger Sable Cookies with Stollen Ganache

Mochi and Asian Fruits **V, SO**

CS - CRUSTACEANS | FS - FISH | N - NUTS | SS - SESAME SEED | SO - SOYBEANS | E - EGG | D - MILK

V - VEGETARIAN | VE - VEGAN | G - GLUTEN | S - SHELLFISH | GL - GARLIC | SF - SEAFOOD

