

canapé : from 20 people

canapé for this month (£25 per a person : 9 savoury & 2 sweet)

chicken cigar	shiitake, coriander, coconuts dip, kaffir leaves
spinach roll v	pickled ginger, nori, black & white sesame seeds
cure beef	ponzu, garlic, chilli, pesto, micro basil
black cod	miso, pickled ginger, spring onion, crispy lotus root
ceviche	yellowtail, salmon, tomato, celery, onion, chives, yuzu, crispy plantan
mozzarella v	fermented black bean, lime, chilli, onion, ginger, marinated goji berry
teriyaki lamb	cumin, coriander, harissa sauce
okonomiyaki v	spring onion pancake, sweetcorn, seaweed seasoning, fruity brown sauce, mustard mayo, red ginger
kataifi prawn	lemon zest, korean chilli cream

sweet

fondant cakes	ginger, chocolate fondant cake, gold powder
green tea macaroon	orange cream

more canapés (£2.50 plus per a piece)

vegetarian

spinach roll v	pickled ginger, nori, black & white sesame seeds
mozzarella v	fermented black bean, lime, chilli, onion, ginger, marinated goji berry
okonomiyaki v	spring onion pancake, sweetcorn, seaweed seasoning, fruity brown sauce, mustard mayo, red ginger
spring roll v	white asparagus, enoki mushroom, yuzu pepper
feta, lychee, mint v	
tofu hummus v	tahini, cheese biscuit, pickled beetroot, parsley
hijiki salad v	carrot, mangetout, dill, red chill, chicory,
aubergin carpaccio v	zasai & sesame dressing, goji berry,

meat

chicken cigar	shiitake, coriander, coconuts dip, kaffir leaves
cure beef	ponzu, garlic, chilli, pesto, micro basil
teriyaki lamb	cumin, coriander, harissa sauce
lotus tempura	mince chicken & pork, spicy cod roe, chives, green tea salt

miso foie gras grape, sesame crispy bread  
pork belly kakuni style, star anise, spring onion, quill egg, french  
beans, japanese mustard  
duck tahini dressing, rocket, orange honey  
wagyu korokoro stake, brandy soy sauce  
yakitori teriyaki sauce, preserved lemon, mint, spring onion

### fish

black cod miso, pickled ginger, spring onion, crispy lotus root  
kataifi prawn lemon zest, korean chilli cream  
ceviche yellowtail, salmon, tomato, celery, onion, chives,  
yuzu, crispy plantan  
sweet prawn white asparagus, spicy cod roe, rocket, lime  
tuna tataki sesame, bonito dashi, soy sauce, wasabi mayo,  
seared scallop home made nori paste, crispy shallot, chives  
grilled mackerel shio koji, shredded cucumber, pomegranate, preserved  
lemon, spring onion, dill  
tuna tartar chives, original soy sauce, wasabi avocado puree  
smoked salmon roll gari, cucumber

### sweet canapé

apanese panelllets shiratama flour, mixed dried fruits  
panna cotta ginger maple syrup  
chocolate tart berries, lemon thyme, mascarpone cheese  
mini dorayaki japanese pancake with sweet red beans  
fondant cakes ginger, chocolate fondant cake, gold powder  
green tea macaroon orange cream  
marmalade cake semolina, coconuts, orange, greek yogurt

canapé on tray (£350 with trays) 53cm x 32.5cm x 3trays

20 cure beef  
20 yakitori  
20 grilled prawn  
20 miso black cod  
20 smoked salmon roll  
20 vegetarian california roll v  
20 mini okonomiyaki v

