

course & buffet

the course & buffet are always changeable for the season.

sample course

- *sheared fatty tuna with ponzu sauce & fennel with konbu salad
- *salmon & yellowtail ceviche with tomato & celery, lime dressing, crispy plantain
- *grilled giants prawn with yuzu garlic butter
- *soft shell crab tempura with chilli garlic dip with rocket & pea shoot salad
- *miso marinated black cod with crispy leek & lotus root, home made pickles
- *korokoro rib eye beef with brandy soy sauce with crispy garlic & asparagus
- *vegetable sushi
- *chocolate fondant with green tea ice cream with raspberry courier

sample buffet

- *sashimi salad (tuna, sea bass, salmon) with Japanese dressing
- *aubergine salad with dried prawn & zasaí, marinated goji berry, sesame
- *mogumogu style hijiki salad with dill (v)
- *prawn & mix vegetable tempura with sauce & green tea salt, lemon
- *chicken & lamb skewer with teriyaki sauce & harissa sauce & lemon & herbs sauce
- *stir fried courgette & red pepper & aubergine with spicy miso (v)
- *mix sushi roll (fresh crab california roll, salmon & avocado yuzu roll, vegetarian california roll, etc)
- *ginger chocolate fondant cake with gold powder, & strawberry mini almond tart