

## **APPETIZER**

#### SALMON ROE SUSHI

SALMON AND SALMON ROE SUSHI

OR

#### **WAGYU BEEF GYOZA**

STEAMED MINCED WAGYU BEEF IN WANTON WRAPPER TOPPED WITH FRIED GARLIC AND CHIVES

## SOUP

#### SPICY WAGYU BEEF SOBA SOUP

BEEF FLAVORED DASHI WITH HOT BUCKWHEAT NOODLES TOPPED WITH WAGYU BEEF, SHITAKE MUSHROOM, EGG, SPRING ONION AND LEEKS

OR

#### **SEA FOOD UDON**

MIX SEAFOOD UDON NOODLE SOUP AND VEGETABLE

## **STARTER**

#### **TOFU SALAD**

FRESH GARDEN MIX SALAD IN GINGER DRESSING AND TOFU WITH AVOCADO TOPPED WITH SHREDDED NORI PAPER

OR

#### SQUID TEMPURA

FRESH SQUID RINGS IN PANKO BREAD CRUMBS WITH YUZU GARLIC SAUCE

OR

#### **FOUR SEASON MAKI**

SALMON, TUNA AND AVOCADO ROLL TOPPED WITH EEL SAUCE

OR

### CHICKEN WINGS TERIYAKI

GRILLED CHICKEN WINGS WITH TERIYAKI SAUCE

# MAIN COURSE

### SOYA BUTTERED PRAWNS

ROBATA GRILLED JUMBO PRAWN WITH ASSORTED MUSHROOMS IN BUTTER SOYA SAUCE

OR

### **SPICY LAMB CHOPS**

ROBATA GRILLED LAMB CHOPS WITH SPICY MISO SAUCE SERVE WITH ROASTED BABY POTATOES

## **DESSERT**

CHOCOLATE MOLTEN CAKE WITH COOKIES AND ICE CREAM

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BANANA PUDDING WITH CARAMEL PRALINE CHEESECAKE