



€55 CHRISTMAS DINNER

DARK MISO SOUP

with truffle shimeji mushroom and pumpkin tofu

CHICKEN KARAGE

with burnt lemon and miso mayonnaise

WARM BREAM SHIITAKE STEW

thin slices of Sea Bream, served with a marinated shiitake umami stew

ASIAN PEAR AND AVACADO

with radish, sesame, coriander & tofu dressing

SASHIMI SELECTION

Sake Salmon with fresh wasabi & burnt lemon
&
Akami tuna with grated radish, chives & fresh wasabi

GLAZED STICKY PORK BELLY

brushed with tare, fresh lime, Japanese yuzu and kimchi

FERMANAGH BLACKENED SIRLOIN 8OZ

ADD €5.00 SUPPLEMENT

simply cooked on the Robata grill, brushed with a little miso and sesame powder

SALMON SUKTYAKI

roasted pieces of salmon with white asparagus, baby radish and baby fennel with soya

COCONUT AND LIME POT

fresh seasonal vegetables bound in a light coconut and lime soup, peanut and fine herbs

WAGYU BEEF OF THE BOARD

brushed with sweet miso and sesame powder served with rice chips
** SEE BOARD FOR SUPPLEMENTED PRICING **

CHOCOLATE AND JAPANESE PEPPER MOUSSE

Dark chocolate biscuits and dark cocoa chocolate sauce

WHITE CHOCOLATE AND SWEET SPICES CREAM POT

with yuzu foam