



## DINNER MENU

### SASHIMI

#### SAKE SALMON

Salmon with fresh wasabi & burnt lemon

#### AKAMI TUNA

Grated radish, chives & fresh wasabi  
\*2 Pieces

### WARM BREAM SHIITAKE STEW

thin slices of Sea Bream, served with a marinated Shiitake Umami Stew

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### ASIAN PEAR SALAD

with radish, sesame, coriander & tofu dressing

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### CHICKEN KARAGE

with burnt lemon and miso mayonnaise

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### FERMANAGH BLACKENED SIRLOIN 8OZ

simply cooked on the Robata grill, brushed with a little miso and sesame powder,  
served for you to finish cooking on hot charcoal

### SALMON SUKIYAKI

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

### LAMB

cooked in mojo, Japanese pepper, coriander seeds, green olive  
and soya mayonnaise

### COCONUT AND LIME POT

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

### SEA BREAM AND CRAB BROTH

marinated in soya, saki and rice wine for 24 hrs, sashimi style and served  
with a broth of snow crab and ginger

### WAGYU BEEF OF THE BOARD

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

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### CHOCOLATE AND JAPANESE PEPPER MOUSSE

with dark chocolate biscuits and dark cocoa chocolate sauce

Or

### GREEN TEA BRÛLÉE

Pistachio, yogurt mousse, white chocolate and yuzu ice cream.