

WOK ROLL

JAPANESE NIGHT



OMOTENASHI

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THE ART OF JAPANESE HOSPITALITY

6 COURSE OMAKASE MENU

Yuzu Sour Tree

Sausage tree infused vodka with lime, lemon and grapefruit scents and a touch of ginger and cinnamon



COURSE 1

Sashimi

Salmon belly, burnt mandarin, akami, wasabi avocado gel, otoro, Yuzu kosho mayo, yellowtail, sansho pepper, abalone, finger limes

Tsimbidi - Kydonitsa, Lakonia, Greece



COURSE 2

Chawanmushi

Shimeji, ikura, wild mushroom powder

COURSE 3

Black Cod

Tempura fried, Kombu beurre blanc, uni rice, yuzu gel

Ktima Pavlides - Thema Red (Agiorgitiko/Syrah), Drama, Greece



COURSE 4

Striploin

Pumpkin smooth puree, king oyster, Japanese jus

COURSE 5

Granny Smith Apple Granita

Cucumber compressed apples, ginger, sencha

Funky Buddha

Juicy, Fruity and Funky

Botran 12 Y.o, mango, lychee, citrus and spices



COURSE 6

Dessert

Mango cremeux, chocolate crème, mandarin passion gel, hazelnut sponge, whipped coconut ganache

FOOD DRINKS
€80.00 €30.00

