

# SET MENU 1

KOBACHI



# ORIENTAL BEEF TATAKI

Seared beef fillet tataki marinated in oriental sauce,
topped with shiso leaves, daikon cress, horseradish and garlic chips or
YELLOWTAIL TRUFFLE
Sliced yellowtail with truffle oil dressing or
SPINACH WITH WHITE SESAME SAUCE (v)
Blanched spinach dressed with white sesame sauce



# LAMB CHOP HOBA YAKI

Lamb chops hoba yaki with chilli miso sauce and leek dengaku served with marinated peppers and grilled courgette or SALMON WITH BALSAMIC TERIYAKI SAUCE
Grilled salmon served with sautéed green beans or NIGIRI SUSHI & ROLL
Sea bass, spicy tuna & salmon roll or ROBATA GRILLED TOFU STEAK (v)
Tofu breaded in curry flour with ponzu sauce and vegetable brunoise



CHOCOLATE FONDANT

Dark chocolate lava cake with green tea ice cream or MANDARIN CHEESCAKE

Mandarin sorbet, Home-made biscuit base or MOCHI SELECTION (3 pcs)

Set Menu £45 pp

Please contact us should you wish to discuss other pricing and menu options



#### **SET MENU 2**

EDAMAME Salted soy beans



# ORIENTAL BEEF TATAKI

Seared beef fillet tataki marinated in oriental sauce, topped with shiso leaves, daikon cress, horseradish and garlic chips or SALMON YUZU

Thin sliced salmon with yuzu dressing



SPICY PRAWN TEMPURA
Tempura prawns dressed in spicy mayonnaise,
served with leaves salad and chives or
NIGIRI SUSHI & ROLL
Sea bass, spicy tuna & salmon roll



# LAMB CHOP HOBA YAKI

Lamb chops hoba yaki with chilli miso sauce and leek dengaku s erved with marinated peppers and grilled courgette or SEA BASS WITH YUZU GARLIC

Roasted sea bass fillet with yuzu garlic sauce and mixed sea vegetables



CHOCOLATE FONDANT

Dark chocolate lava cake with green tea ice cream or

MANDARIN CHEESCAKE

Home-made biscuit base, mandarin sorbet

Set Menu £65 pp

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# **SET MENU 3**

EDAMAME Salted soy beans



YELLOWTAIL TRUFFLE
Sliced yellowtail marinated in yuzu kosho,
topped with grapefruit, avocado and mixed micro herbs or
SELECTION OF SASHIMI
Tuna, salmon and fish of the day



SOFT SHELL CRAB NANBAN
Fried soft shell crab marinated in nanban sauce,
served with cherry tomatoes, cauliflower purée and rocket or
NIGIRI SUSHI & ROLL
Tuna, yellowtail, scallop, prawn tempura roll



SCOTTISH RIBEYE STEAK

Pan-seared ribeye steak served with mixed mushrooms,
nori salt potatoes and peppercorn sauce or

CRILLED BLACK COD

Miso marinated black cod served with sesame rice and ginger



NASHI PEAR TARTE TATIN

Caramelised tarte tatin with vanilla ice cream or

KOUZU CHOCOLATE DOME

Carmelia rice krispies and nougat

Set Menu £85 pp

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