



Thursday, 14.FEB.2008

VALENTINE'S DAY DINNER

6 COURSE SET MENU \$65 P.P.

corkage \$5.50 per bottle

1. SAKIZUKE (appetiser)

Wagyu Beef Tataki served with ponzu gelee

Thin sliced wagyu sirloin cooked rare, served with ponzu gelee

和牛たたき ポン酢ジュレ添え

Fig Agedashi

Deep fried fig served with special sauce

イチジクの揚げ出し

2. OTSUKURI (sashimi)

Sashimi Sansyu-mori

Tuna, salmon and hiramasa sashimi

さしみ三種盛り

3. HASSUN (assorted entre)

Yakimono, Nimono, Mushimono, Agemono & Sunomono

Yakimono: Grilled kingfish moto-yaki (egg & miso sauce)

Nimono: Pork belly kakuni cooked in with special sauce over 4 hours until melt it in your mouse

Mushimono: Steamed prawn gyoza dumpling served with karashi joyu

Agemono: Deep fried soft-shell crab rapped with rice paper served with wasabi mayo

Sunomono: Scallop tataki salad served with gazpacho dressing

ブリもと焼き、豚角煮、蒸しエビ餃子、ソフトシェフクラブ包み揚げ、ホタテのたたきサラダ

4. WAN & SUSHI

Aji (horse mackerel) Shinjo no Osuimono (clear soup)

Deep fried grated horse mackerel meat ball in clear soup

アジしんじょうのお吸物

Emon Bakudan Roll

Diced assorted sashimi thick roll

笑門巻き

5. MAIN

Please select one main dish from below.

お好きなメインディッシュを一つお選びください

Wagyu Beef Steak

Wagyu sirloin steak served with moromi-miso butter sauce and boiled vegetables & mushrooms

和牛ステーキ もろ味噌バターソース

Salmon Teriyaki

Pan-fried salmon served on a bed of pumpkin topped with seasonal mushrooms

サーモン照り焼き

Chicken Namban

Deep fried chicken served with tartar sauce, namban sauce (sweet & sour soy) and mix salad

チキン南蛮

Kurobuta Pork Tonkatsu

Deep fried Kurobuta pork loin cutlet served with thin sliced cabbage and special tonkatsu sauce

黒豚とんかつ

6. DESSERT

Matcha Cheese Cake

Matcha cheese cake, lychee panna cotta & vanilla bean ice cream

抹茶チーズケーキ、ライチパナコッタ、バニラビーンアイス