

テイステインゲユース

TASTING COURSES



## SONO TASTING COURSE

A six course meal served individually to each guest

\$115 per person

\$190 per person with wine matching

### Appetiser Platter

Fresh oyster with lime sauce and salmon roe

Sautéed Hokkaido scallops with a sweet and creamy miso mayonnaise sauce

Seared Wagyu with sesame sauce

### Entrée Courses

Tuna and kingfish sashimi and salmon carpaccio with passionfruit jelly and soy sesame dressing

Fresh crab meat croquette and soft shell crab with shiso salsa

Chef's selection of special sushi

### Palate Cleansing Sorbet

### Main

Select one of the following dishes, all served with miso soup:

Wagyu striploin steak with garlic soy jus (+\$11)

Duck breast with teriyaki orange sauce

Black cod saikyo yaki with a traditional saikyo miso sauce

### Dessert

Special creation from the chef



PARTIAL DISHES OF SONO TASTING COURSE

## ZEN COURSE

Our most traditional course featuring 10 courses served individually to each guest (minimum two people)

\$145 per person

\$200 per person with non-alcoholic mocktail matching (5 serves)

\$215 per person with sake matching (10 serves)

Chef's special appetiser platter

Assorted sashimi

Premium seafood tempura

Ebi avocado yaki - grilled prawn topped with avocado and creamy mayonnaise

Seafood sunomono - seafood with seaweed and cucumber, topped with sweet vinegar sauce

Dobinmushi - steamed clear soup with chicken, Asian mushrooms, scallop and shrimp, served in a clay pot

Black cod saikyo yaki - grilled black cod, pre-marinated for 48 hours in a traditional saikyo miso sauce

Wagyu beef houbayaki - Table-grilled Wagyu

Chef's premium selection of nigiri sushi, served with miso soup

Special dessert creation from the Chef



PARTIAL DISHES OF ZEN COURSE



NON-ALCOHOLIC MOCKTAIL MATCHING FOR ZEN COURSE

バンケット

BANQUET



# GION BANQUET

An assortment of dishes served share style

Minimum 4 people

\$100 per person

## Entrée

Edamame

Salmon, tuna and kingfish sashimi \*

California roll

Scallops with miso mayonnaise

Gyoza

Soft shell crab with shiso salsa

Crab meat cream croquette

Buta kakuni

\*If raw fish is not wanted, then chicken karaage can be substituted

## Main

Japanese Kuroge Wagyu served with garlic sauce

Black cod saikyo yaki

Prawn and vegetable tempura

Satsuma imo age

Steamed rice (on request)

Miso soup (on request)

## Dessert

Special creation from the chef



PARTIAL DISHES OF GION BANQUET

