



## New Years Eve 2011 Oma-Kase Dinner

*Including a bottle of Nutbourne Vinyards Sparkling 'Nutty' per couple*

### **Otsumami**

Soramame Tempura / Edmamame / Seabass Crisps

### **Yellowtail Sashimi**

with Smoky Nasu, Yuzu Soy and Kizami Wasabi

### **Beef Fillet Tartar**

with Amazu Ponzu, Horseradish Cream and Crunchy Onion Rings

### **Chawan Mushi**

with Shimeji, King Crab and White Truffle

### **Roasted Scallop**

with Foie Gras Miso Zuke and Green Chilli Dipping Sauce

### **Pumpkin Tempura**

with Tobiko, Creamy Mentaiko Sauce and Sudachi

### **Kombu Roasted Chilean Seabass 'Paper Pot'**

Simmered at the table with Saffron Miso and Clams

### **Trio of Wagyu Beef**

- **Wagyu and Foie Gras Gyoza** - with Goma Ponzu Dip
- **Gyusashi** - Seared with Hot Sesame Oil
- **Miso Grilled Sugita-Yaki** - with Kinome Miso Sauce

### **Nigiri Sushi**

- **Toro Tataki** - with Spicy Soy
- **Spanish Red Shrimp** - with Home Made Yuzu Kosho
- **Cold Smoked Salmon** - with Anchoide

### **Dessert**

*Five Small Sweet Surprises*

£95 per person