

A PRE-ORDERED 2-COURSE DINNER INCLUDES
YOUR CHOICE OF STARTER & MAIN COURSE

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IZAKAYA BITES

Small dishes

Vegan **Kakiage Tempura** - Umami mayonnaise, pickled daikon & shichimi powder
(gluten, egg, soy, milk protein, sesame)

Duck & Maitake - Shredded duck, glazed maitake, umami tare, pickled turnip & nori powder
(soy, gluten, milk protein, sulfite)

Onigiri - Egg, roasted root vegetables & tare
(egg, soy, sesame)

ZENSAI

Starter

Vegan **Califlower Karaage** - Lime & coriander-kosho
(gluten, sesame, egg, soy)
Verdicchio Segnavento DOC, Italy

Fried Mushroom Gyoza - Yuzu-kosho soy, black garlic oil & shiso leaf
(gluten, soy)
Pinot Noir Sauvage, France

Crab Uramaki - Crab mix, trout roe, furikake, crispy leek & lemon zest
(shellfish, egg, fish, sesame, soy)
Gustavshof, Riesling Kalkstein, Germany

Trout Sashimi - Daikon, shiso leaf, ponzu & rice paper
(fish, soy)
Gustavshof, Riesling Kalkstein, Germany

SHUSAI

Main Course

Vegan **Tofu Skewers** - Celery purée, reduced celery juice & sansho pepper-pickled celeriac
(soy, celery, milk protein)
Verdicchio Segnavento DOC, Italy

Udon-Noodles - Gochujang sauce, mushrooms, shiso leaves, 63° egg & furikake
(gluten, soy, egg, sesame)
Gustavshof, Riesling Kalkstein, Germany

Catch of the Day - Crab mayonnaise, puffed rice, buttered dashi, yuzu-pickled lotus & shellfish oil
(fish, shellfish, milk protein)
Muscadet Sévre et Maine Sur lie, France

Braised Pork Chashu - Broccoli cream, bellaverde, sesame jelly, wakame, shiso leaves, kimchi potatoes & sesame seeds
(soy, milk protein, sesame)
Chianti Classico, Tenuta Bibbiano, Italy

JUKU Wagyu Burger 150 g - Japanese karashi mustard, caramelised onion & fries
(gluten, egg, mustard, milk protein) Served medium rare
Élégance Syrah, France

Menu subject to change

DEZATO

Dessert



Miso-brûlée

Vanilla & miso ice cream
(egg, milk protein, soy)

Brume de Vigne Gewurztraminer, France

Purin pudding

Roasted soybean flour, furikake & sesame ice cream
(milk protein, soy, sesame)

Muscadet de Rivesaltes, France

Chocolate Mousse

Pear sorbet, nashi pear & mint meringue
(soy, nuts)

Brume de Vigne Gewurztraminer, France

Sorbet of the season

Brume de Vigne Gewurztraminer, France

AFTER DINNER COCKTAILS

Espresso Martini

vodka, kahlúa, espresso

Irish Coffee

whiskey, coffee, creme, sugar

Kaffe Karlsson

baileys, cointreau, coffee, creme

Amaretto Coffee

amaretto, coffee, creme

COFFEE / TEA

Tea

Genmaicha

Bewed Coffee

Espresso, Single | Double

Cappuccino

Latte