

# SHOW KITCHEN IZAKAYA SPECIALS

## **EDAMAME**

Sea salt, togarashi

## **AGEMONO**

Soft-shell prawn tempura, chicken karaage, vegetables kakiage, tartare, lime

## **KOJI STRIPLOIN**

Wagyu striploin, shio koji seasoning, braised daikon, black garlic, five spice jus

## **CHAWANMUSHI**

Teacup steamed egg custard

## **CHICKEN AND PRAWN GYOZA**

Ginger scallion, dashi soy, chili oil

## **ROBATA / HIBACHI**

Momo/Thigh – wakegi, tare

Gyu enoki – crispy garlic tanuki, shio kosho

Gyu-tan – spicy ginger scallion

## **SALMON BELLY – *To share***

Tare, lemon wedges, daikon, chives

# SUSHI BAR SPECIALITIES

## **LOBSTER HANDROLL**

Lobster, mentaiko sauce, negi

## **HAMACHI TRUFFLE SOY**

Half-cooked hamachi, truffle soy, gari jelly

## **SASHIMI SALAD**

Ootoro, tuna, kanpachi, salmon, yuzu vinaigrette, kumquat

## **TUNA TATAKI**

Ginger soy, crispy seaweed, pickled yuzu daikon

## **JAPAN MUROTSU OYSTER**

Ponzu sauce, mango granita, elderflower

## **SUSHI AND MAKI ROLL**

Maki rolls, nigiri & daily selections of fresh fish

### *Condiments*

*Wasabi, pickled ginger, shoyu, ponzu, togarashi*

# LIVE STALL

## **OKONOMIYAKI**

Katsuobushi, teriyaki sauce, mayonnaise

*Choices of toppings:*

*Spicy prawn, sesame chicken, beef curry*

## **RAMEN**

Shoyu broth, shio broth, chicken chasiu, kamaboko, inari, seaweed, mushrooms, spring onion, onsen egg, bamboo shoots