

YATAI

RAMENBAR

NYE 2024

GLASS OF PIERRE JOURDAAN MCC ON ARRIVAL

WELCOME DISH

MISO SOUP BOMB • CHAWAMUSHI

CHEF'S SELECTION OF 3 COURSES

TEMPURA OYSTERS

SMOKED SOY • SUDACHI • MICRO SHISO • SHISO OIL • FRIED ONION

RED ROMAN SASHIMI

PICKLED PAPAYA • ASAM DASHI • MIZUNA OIL

EDAMAME & LEEK TART

EDAMAME • LEEK • SESAME EMULSION

CONFIT DUCK LEG DUMPLING

STICKY MISO • HONEY • GINGER

YAKITORI CHICKEN THIGH

SWEET, SOUR & SPICY CHARRED CHICKEN THIGH • TOASTED SESAME

TONKOTSU RAMEN

7 SPICE ROASTED PORK BELLY • TONKOTSU BROTH • FISH CAKE •
MARINATED EGG • CRACKLING • CHILLI • CHORIZO OIL

GOODBYE DISH

BLACK SESAME ICE CREAM • BROWN TEA BISCUIT

R799 PER PERSON SHARING

10% GRATUITY WILL BE ADDED TO ALL TABLES



ANNO 1694



PIERRE JOURDAN

FRANSCHHOEK