YATAI JAPANESE

NEW YEARS EVE

WELCOME DISH

CHAWANMUSHI

MISO SPHERE • MUSHROOM CHAWANMUSHI • MUSHROOM PARMESAN SOIL • PICKLED SHIMEJI

1ST COURSE

BEEF FILLET ROBATA (1 PER PERSON)

SHIITAKE MUSHROOMS • GLAZED HONEY- MIRIN REDUCTION

AND

EDAMAME FLAKE SEA SALT

2ND COURSE

SHRIMP TEMPURA (1 PER PERSON)

AND

DUCK DUMPLING (2 PER PERSON)

STICKY MISO • HONEY • GINGER

3RD COURSE

(CHOOSE 1 RAMEN PER PERSON)

CHICKEN SHIO

ROBATA-GRILLED CHICKEN BREAST • YUZU-INFUSED BROTH • MARINATED EGG • SCALLIONS • RADISH • NORI • PICKLED SHIMEJI MUSHROOMS

OR

PORK TONKOTSU

RICH TONKOTSU BROTH • PORK BELLY CHASHU • MARINATED EGG • SCALLIONS • RADISH • NORI • CRACKLING

OR

MISO DASHI TOFU (V)

MARINATED TOFU • CREAMY MISO & COCONUT BROTH • MARINATED EGG • SCALLIONS • RADISH • NORI

4TH COURSE

NATSUKA MINTSU

MATCHA SABLE • BAKED PASSIONFRUIT CUSTARD • CARAMEL • DARK CHOCOLATE • CARAMALISED HONEY ICE CREAM

R899 PER PERSON SHARING

EXCLUDING GRATUITY