

# IZAKAYA TASTING MENU 1 R420

## Chefs Sushi Selection

### Cheese korokke [V]

Crumbed deep fried mixed-cheese balls.

### Crispy Spicy Prawns

Crispy and spicy Moro\_Miso Prawns.

## Shish Robata

Freshly ground lamb mince seasoned with onions, garlick and oringanum served on a skewer robata style.

## Tebasaki Wings

Chicken wings glazed with chilli tebasaki sauce and sesame seeds.

## Chef 's signature dessert of the day

# IZAKAYA TASTING MENU 2 R520

## Chefs Sushi Selection

### Cheese korokke

Crumbed deep fried mixed-cheese balls.

### Tempura Prawn

Gremolata crumbed deep fried prawns served with sweet chilli Teriyaki, ioli.

### Calamari Chipotle

Stuffed calamari with feta and roasted pepper served on Chipotle Cream.

### Beef Tataki

Robata smoked and seared beef with soy, ginger, lime and coriander.

### Gyoza Chicken

Crispy and tender dumpling filled with ground chicken, ginger, garlic, onion. Steamed and pan-fried.

### Chef's signature dessert of the day

# IZAKAYA TASTING MENU 3 R620

## Chefs Sushi Selection

### Cheese korokke

Crumbed deep fried mixed-cheese balls.

### Tempura Prawn

Gremolata crumbed deep fried prawns served with sweet chilli Teriyaki.

### Tuna Tataki

Tuna, Cajun spiced and seared with a sesame-seed crust, served chilli teriyaki sauce on the side.

### Gyoza Mushroom

Crispy, tender dumpling filled with mushroom, ginger, garlic and onion, steamed and pan-fried served with soya sauce.

### Chicken Robata or Beef Robata

Robata chicken or beef fillet served on a skewer and char grilled with olive oil, oringanium, lemon juice, salt and pepper.

### Lamb Loin Chops

Marinated with garlic and rosemary, served with a side of your choice.

### Chef's signature dessert of the day

## IZAKAYA SET MENU 4 R720

### Chefs Sushi Selection

#### Calamari Chipotle

Stuffed calamari with feta and roasted pepper served on Chipotle Cream.

#### Tempura Prawn

Gremolata crumbed deep fried prawns served with sweet chilli Teriyaki.

#### Tebasaki Wings

4 robata chicken wings glazed with chilli tebasaki sauce and sesame seeds.

#### Gyoza Mushroom

Crispy, tender dumpling filled with mushroom, ginger, garlic and onion, steamed and pan-fried served with soya sauce.

### CHOICE OF A MAIN COURSE

#### Lamb Loin Chops

Marinated with garlic and rosemary, served with a side of your choice.

#### Line fish of the Day

Pan grilled kingklip fish fillet with lemon and garlic butter & herbs, served with a side of your choice.

#### Grilled Deboned Half Chicken

Char-grilled deboned chicken with a choice of Peri-Peri or Lemon & herb, served with a side order of your choice.

#### Chef's signature dessert of the day