

TJING TJING MOMIJI

おもてなし
いただきます
旬

Omotenashi, itadakimasu and shun. The principles of kaiseki. Respect for the patron, the ingredient and the season. Celebrating the best local produce we can find, presented in a simple and uncomplicated way.

Please sit back and enjoy our humble interpretation of one of the world's greatest culinary traditions.



MUKOZUKE

Sashimi selection | *Niepoort Docil Loureiro 2017, Vinho Verde*

SUIMONO

Chilled avocado soup

HASSUN

Bread board | *Cape Brewing Company Amber Weiss*

MUSHIMONO

Mussel chawanmushi | *Hakutsuru Josen Sake, Japan*

TAKIAWASE

Spring salad, gomaе spinach | *JH Meyer Palmiet Pinot Noir 2017, Elgin*

YAKIMONO

“Mottainai” wagyu | *Reyneke Reserve Red 2015, Stellenbosch*

GOHAN

Octopus okayu

MIZUMONO

Seasonal ‘fruit platter’ | *Hokusetsu umeshu, Japan*

R595 KAISEKI MENU

R395 PAIRING

Please note that a discretionary 12,5% service charge will be added to all bills

165 LONGMARKET CAPE TOWN | WWW.TJINGTJING.CO.ZA

