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Kaiseki

Tempura Saldana Bay oyster
Pomegranate, black garlic, spring onion

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Edamame (V)
Steamed young soybeans, salt, sesame, ginger

Scottish Salmon tataki *
Nori, wasabi mayo, pickled ginger

Miso corn broth (V)
Charred corn, tofu, coriander

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Yakiniku
Pork belly, honey, soy, ginger, carrot, walnuts

Prawn gyoza (N)
Chestnut, fennel, teriyaki, sesame

Duck wonton
Ginger, cabbage, shitake, duck broth

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Teriyaki glazed Scottish Salmon
Soba, yellow curry, roasted edamame

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Cured Beef fillet
Broccoli, shitake, cashews, pickled shimeji, coriander

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Japanese cheesecake
Apple, ginger, sunflower seeds

Yasai Kaiseki

Onigiri (V)
Spring onion, black garlic, nuac chom

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Edamame (V)
Steamed young soybeans, salt, sesame, ginger

Avocado sashimi
Avocado, sesame, wasabi, coriander

Miso corn broth (V)
Charred corn, tofu, coriander

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Yaki Yasai
Tofu, shitake, spring onion

Sweet Potato(V)*
Crispy wonton, massaman, coconut, lemongrass, cashews, daikon

Brocolli (V)
Tempura, sweet & sour

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King oyster (V)
Soba, tofu, onion, coriander, bok choi, pickled cucumber, cauliflower, miso

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Tofu katsudon (V) *
Miso, yellow curry, aubergine

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Mugi-Chai Coconut custard (V)
Plum, strawberry, coconut, sesame

R850 per person