

NIKKEI OMAKASE SET MENU FOR 2

ENCOUNTER NIKKEI – CHEF'S SELECTION OF 8 COURSES

Spinach Soup | Mustard Root | Coriander | Jalapeno | Pujol Pepper (V)
Crispy Squid | Togarashi | Lime | Micro Coriander | Squid Ink Aioli
Edamame | Flaked Salt (V)

*Paired with Akashe Tai Daijingo Jenu Sake

Tiradito Crudo | Red Roman | Shallot Coriander Salsa | Yuzu Dressing | Dry Miso
Seared **Sesame Tuna** | Guacamole | Smoked Emulsion | Lime & Jalapeño Ponzu
Salmon And Avocado Roll | Toasted Sesame | Beetroot Mole | Tempura Salmon

*Paired with Cape of Good Hope Riebeeksrivier Chenin Blanc

Beer Braised **Sesame Short Rib** | Yam Mash | Tea Cured Apricots | Black Truffle Sauce
Lamb Antichuchos | 7 spice | Roasted Garlic | Gochujang
Cauliflower Katsu Curry | Katsu Sauce | Pickled Sultanas | Crispy Chilli

*Paired with Retief Cape Blend

R599 PER PERSON SHARING

***DRINKS PAIRING R550 PER PERSON**

EXCLUDING GRATUITY | TERMS AND CONDITIONS APPLY