



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

NIKKEI OMAKASE GOLD SET MENU FOR 2

ENCOUNTER NIKKEI – CHEF'S SELECTION OF 9 COURSES

Miso Soup | Coconut | Truffle (V)
Oxtail Croquette | T ruffle Mayo | Dressed Radish | Shaved Truffle
Crispy Noodle Tuna Nigiri | Pistachio | Smoked Aioli | Pickled Cucumber | Imperial Caviar
*Paired with Dassai 39 Sake

Yellowtail Hamachi | Fermented Chilli | Black Garlic | Confit Yolk
Wagyu Tataki | Shisu Aioli | Crispy Garlic | Ponzu | Mizuna | Corn Flowers
King Salmon | Fermented Bean Emulsion | Sweet Soy Glaze
*Paired with Peter Falke Blanc de Noir

Wagyu Fillet | Black Truffle | Miso
Lobster Tail | Citrus Pepper | Lime
Tamago Kake Gohan Rice | Cured Egg Yolk | Scallion | Chilli | Macerated Cucumber | Bonito
*Paired with Opstal Estate Cinsault

R1000 PER PERSON SHARING
*** DRINKS R700 PER PERSON**
EXCLUDING GRATUITY | TERMS AND CONDITIONS APPLY