



NIKKEI OMAKASE SET MENU FOR 2

ENCOUNTER NIKKEI – CHEF'S SELECTION OF 9 COURSES

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

*Paired with Takeno Iwai Kurabu Sake

Yellowtail Ceviche | Coconut & Lime | Coriander | Scallion | Red Chili
Tuna Ceviche | Smoked Jalapeno | Shoyu | Coriander Oil | Black sesame
Salmon And Avocado Roll | Toasted Sesame | Beetroot Mole | Tempura Salmon

*Paired with Cape of Good Hope Riebeeksrivier Chenin Blanc

Braised **Sesame Short Rib** | Yam Mash | Tea Cured Apricots | Black Truffle Sauce
Lamb Antichuchos | 7 spice | Roasted Garlic | Gochujang
Peruvian Potato Salad | Red onion | Olive Oil & Chilli Dressing

*Paired with Idiom 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

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

Yellowtail Hamachi | Fermented Chilli | Black Garlic | Confit Yolk
Seared Sesame Tuna | Guacamole | Smoked Emulsion | Lime & Jalapeno Ponzu
King Salmon | Fermented Bean Emulsion | Sweet Soy Glaze
*Paired with Peter Falke Blanc de Noir

Robata +10 Wagyu Ribeye | Black Truffle | Miso
Robata Lobster Tail | Citrus Pepper | Lime
Baby Spinach Salad | Tender Leaf | Truffle Dressing | Manchego | Crispy Rice
*Paired with Marra Vineyard Selection Grenache Noir

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