
土
水
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風

NIKKEI OMAKASE SET MENU FOR 2

ENCOUNTER NIKKEI – CHEF'S SELECTION OF 8 COURSES

Crispy Squid | Togarashi | Lime | Micro Coriander | Squid Ink Aioli
(V) **Edamame** | Flaked Salt

Yellowtail Ceviche | Coconut & Lime | Coriander | Scallion | Red Chilli
Tuna Ceviche | Smoked Jalapeno | Shoyu | Coriander Oil | Black sesame
Yellowfin Tuna Roll | Pomegranate Mole | Tempura Pearls | Edamame | Lemon Dashi

Lamb Antichuchos | 7 spice | Roasted Garlic | Gochujang
Fire Cooked Chicken Thigh | Black Bean Mole | Tomatilla Mole | Pickled Shimeji | Shiso Leaf
Peruvian Potato Salad | Crispy Smashed Potato | Black Pepper Emulsion | Chilli Oil | Chives | Semi Dried Tomatoes

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 | Yuzu Dressed Cucumber | Shaved Truffle
Crispy Noodle Tuna Nigiri | Pistachio | Smoked Aioli | Pickled Cucumber | Imperial Caviar

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Yellowtail Hamachi | Fermented Chilli | Black Garlic | Confit Yolk
Seared Sesame Tuna | Guacamole | Smoked Emulsion | Citrus Ponzu | Smoked Jalapeño
King Salmon | Fermented Bean Emulsion | Sweet Soy Glaze

Shrimp | Smoked Pepper Emulsion | Honey Ginger Soy | Peanut | Coriander
7 Spice Dry Rub **Lamb Chop** | Black Garlic Honey | Scallion
Baby Spinach Salad | Tender Leaf | Truffle Dressing | Manchego | Crispy Rice

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