

BA3

EXPERIENCE

GROUP MENU

Enjoy our complete culinary and beverage experience, from Japan to South America. All dishes served for sharing in the center of the table. Be sure to reserve space in the bar for a drink before and a table after your dinner for the full night experience.

EDAMAME

Salty and spicy (SO)

YELLOWTAIL TIRADITO

Yellowtail, yuzu ponzu, mango salsa, tobiko, unagi sauce, dikon and sakura gress, crispy quinoa and white sesame (F, SO, SE, SU)

SALMON MAKI

Uramaki , avocado, mango, wasabi mayo and salmon tartar (F, SO, SE, E)

TUNA MAKI

Uramaki, avocado, cucumber, acevichada sauce and tuna tartar (F, SO, SE, E)

CRISPY VEGGIE GYOZAS

Pico de gallo, cabbage, sesame and yuzu ponzu sauce (GH, SO, SE)

CHICKEN KARAAGE

Japanese style crispy chicken, chives, kizami nori with chilli and creamy white wasabi (GH, SO, E, SE)

SUSHI KIMCHEE RICE

Chives, sesame, kimchee (SE, SO, F)

MOCHI & FRUITS

Ice cream in cover of sweet rice flour, fresh fruits and guava sauce. (GH, M, N)

Price 1295,- per person

Includes our wine pairing which consists of 4 glasses of regional and village status wines from old and new world.

Add 795,- Prestige Wine Pairing per person

Our prestige wine pairing consists selected 4 glasses premium and village status wines from old and new world.

Let us know if there are any allergies in the group in advance.

ALLERGENS:

F - Fish, S - Shellfish, B - Molluscs, GH - Gluten wheat, SO - Soy, SE - Sesame seeds, SL - Cellery, E - Egg, M - Milk Laktose, PE - Peanuts, N - Nuts, SN - Mustard, LU - Lupin, SU - Sulfitt



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