

Volcanic Foods.

Japanese Dinner Menus : from 36€ per Guest*

This Base Set-Menu includes all of the following

- Sushi Maki-rolls ; (GF) (available in Vegetarian)

Fresh Tuna , Fresh salmon ,cooked Tuna mayo, Avocado, Cucumber, Tamagoyaki (Japanese style egg omelette), served with Shoyu and Wasabi

- Chicken Kara-age (GF available)

(Japanese style marinated and fried chicken) with Japanese mayo.

- Prawn and vegetable Tempura, (available in Vegetarian)

with Dipping Sauce

- Crispy Pork Katsu Bites

Panko-Crumbed rolls of thin pork slices, Nori, fresh Shiso & Melting Cheese,

- Aburi Tuna Tataki (GF)

Tuna loin marinated , just seared on the outside and sliced in bite-size
OR

Flame-seared Sea Bream Sashimi (GF)

Raw Fish Slices just grazed with a blow-torch, served with Shoyu and Wasabi

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** Other Extra Dishes can be added to the Base Set for an extra €8 per Guest and per Item OR you can create your whole new menu from the scratch by mix-and-matching !*

Extra Dishes :

- Chawanmushi (GF) (available in Vegetarian)

Prawn meat & Shiitake lightly set, velvety Egg Pudding

- Pork Gyozas (available in Vegetarian)

Home-made pan-fried and steamed Pastries served with a tangy Shoyu and Chili- Sesame Dipping Sauce

- Agedashi Tofu or Nas Tofu (GF) (Vegetarian)

Lightly fried Tofu or Eggplant with a thin crispy skin, served with a light Shoyu and Dashi (fish stock) Broth

- Mabodofu (GF)

Stirfried Pork Mince and Tofu in a Spicy Miso, Chili and Pepper Sauce, Served on Rice

- Octopus Kara-age (GF)

Marinated in Garlic, Ginger and Shoyu, deepfried, and served with a Wasabi Mayo

- ... And Much More ...