

KOIBITO MENU

12th -15th February

54 per person
(minimum two people)



BITES

GRILLED EDAMAME.

Supreme soy & soya sesame.

HIRAMASA KATAIFI.

Hiramasa, kataifi, chives, shiso, truffle oil & ponzu.

SPICY TORI.

Crispy marinated chicken, spicy garlic chilli glaze, soya sesame, Japanese mayonnaise & spring onion.

LOBSTER TOAST.

Lobster, yuzu mayonnaise & coriander cress on toasted bread.

SUSHI

TEMAKI MORI.

Salmon with citrus miso & ikura. Tuna with spicy sauce, masago & spring onion. Mix with avocado, cress, kataifi & mixed sesame. Served with sushi rice and crispy nori.

SOFTSHELL HOUSE ROLL.

Softshell crab with masago & spicy sauce.

EBI PANKO.

Tempura shrimp & spicy sauce, topped with avocado.

STICKS

AKA EBI.

Shrimp, spicy gochujang & garlic butter.

GYU KATZU.

Fried beef fillet, okonomiyaki sauce, Japanese mayonnaise & daikon cress.

YAKI YAGI.

Goat's cheese wrapped in cured ham.

DESSERT

GATEAU MARCEL.

Chocolate cake topped with raspberries.