# お祝いの味 FESTIVE FLAVOURS

1 – 30 MARCH 2025



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# でつの天ぷら Detsu no Tempura

Golden-fried, lightly battered dates

# 鶏から揚け Tori Karaage

Japanese-style fried chicken with a distinctive light and crispy texture, marinated in a flavourful blend of soy sauce, garlic, and ginger

## ソフトシェル蟹巻き Soft Kani Maki

Crispy battered soft-shell crab rolled with sushi rice and nori

# 海老 天ぷら Ebi Tempura

Lightly battered and fried to a crisp, with a delicate crunch outside and juicy on the inside

# ラムサイコヤキ Lamb Saikyoyaki

Grilled rack of lamb marinated in miso paste, served with tender green sprouts and mushrooms

#### いくら茶碗蒸し Ikura Chawan Mushi

A luxurious twist on traditional steamed egg custard, topped with salmon roe

# 牛肉鉄板焼 Gyuniku Teppanyaki

Juicy, flavourful steak with a caramelised crust

# 銀鱈ホイル焼き Gindara Hoiruyaki

Salted cod fillet with crispy skin, tender flakes, and a moist, succulent interior

# アンチョビチャーハンと味噌汁 Anchobi Chähan to Miso Shiru

Anchovy fried rice with miso soup

# 抹茶 / コマアイスクリーム Matcha / Goma Aisu Kurimu

Green Tea Ice Cream or Black Sesame Ice Cream

Syrup Bandung or Ice Lemon Tea