



Seasonal Dinner Menu October 15th & 27th 2011

Japanese style salmon carpaccio

Fresh Oysters with *ponzu* dressing
a light citrus vinegar flavored soy based sauce

Nambanzuke

deep fried whiting fillets marinated in a sweet and sour marinade

Temari sushi – miniature *sushi*

Pan fried Snapper fillet
served on a bed of salad with Japanese citrus dressing

Wagyu steak

served with *miso* crème and potato gratin

Today's Dessert

Additional charges:

Corkage, Tea & coffee