Course

Zest Tasting Course

Spinach Gomaae
Boiled spinach dressed with an original blend of
saikyo miso & sesame paste

Seafood Sunomono
A delicious combination of seafood and cucumber
Accompanied by a refreshing vinaigrette jelly

Assorted Nigiri Sushi
5 pieces of daily fresh nigiri sushi

Fluffy Chili Prawn
Soft tempura prawn served with organic fresh green and
delicious home-made mayonnaise and chili sauce

Honey Garlic Chicken Sautee
Sauteed chicken thigh with perfectly matching
honey garlic sauce

Dessert of the day

45

Zest Dinner Course

Sashimi Salad
Slices of salmon, tuna, surf clam are laid on
Fresh organic spring greens
with soy sauce based dressing

Hassun
Assortment of appetizers
which are chosen daily by the chef

Tempura
Japanese non breaded deep fries of prawns
and fresh vegetables

A Choice of Beef or Fish

BBQ Kobe Beef Roll
Asparagus and Enoki mushroom are wrapped with thinly sliced
Kobe beef and grilled to a perfection
served with a miso sauce

or

Grilled Sable Fish – Yuan Zuke
Authentic grilled sable fish infused with aromatic
yuzu sauce– Japanese lime

Yoshi's Choice Sushi

60