

Gourmet Course Menu - £260 -

Lesson 1

- * Seared Fillet of Beef with Creamy Sesame Sauce
- * Chirashi Zushi, Salmon Special - Ikura Salmon Roe, Salmon Sashimi & Grilled Salmon Flakes
- * Baked Cod / Monk Fish with Porcini Mushrooms & Ponzu Soy Butter
- * Mizore Jiru – Cloudy Soup

Lesson 2

- * Buta – Kakuni - Slow Cooked Pork Stew
- * Sea Bream Rice with Ginger
- * Seared Tuna with Ponzu Sauce
- * Thick Clear Soup with Ganmodoki Tofu Patti

Lesson 3

- * Grilled Black Cod Marinated in White Miso Paste
- * Beef & Veg Rolls with Thick Teriyaki Sauce
- * Wild Mushroom Rice with Soy & Ginger Flavour
- * Spicy White Miso Soup with Prawn & Chicken Quenelle

Lesson 4

- * Pork / Lamb Fillet Marinated with White Miso & Ginger paste
- * Tofu Steak with Japanese Mushrooms in Soy Butter Sauce
- * Grilled Scallops on Sushi Rice with Creamy Spicy Sauce
- * Cha Soba (Green Tea Flavoured) Noodles & Squid with Spicy Yakumi Sauce