JAPANESE ITALIAN FUSION

MESHI

ITALIAN WEDDING MISO SOUP

Japanese seabass fishcake in a white miso and dashi broth with tender greens and shiitake and enoki mushrooms. V - Tofu wedding miso soup

BOLOGNESE GYOZA

Crispy Gyoza dumplings filled with slow-cooked beef Bolognese in a rich red wine Ragù on a bed of Parmigiano Béchamel sauce. V - Aubergine Bolognese Gyoza

YAKISOBA ARANCINI

Umami Yakisoba inspired risotto arancini with wok-fried vegetables and pulled chicken seasoned with soy sauce. V - Vegtable Yakisoba Arancini

CARBONARA RAMEN

A fusion of Japanese and Italian classics. Creamy Carbonara style ramen broth with panchetta, soft-boiled egg, noodles and crispy Chashu pork. V - Vegetarian Carbonara Ramen

DUCK TERIYAKI TAGLIATELLE

Tender slices of seared duck breast served on ribbons of Teriyaki tagliatelle with Amalfi orange mascarpone. V - Halloumi Teriyaki Tagliatelle

MATCHA TIRAMISU

Shokupan Japanese milk bread French toast tiramisu with matcha and yuzu mascarpone.