

Yo-Ji Christmas Menu

Lunch £24.95 Dinner £29.95

Once you have made your choice please complete the attached booking form and return it to us with your deposit and leave the rest to us!

STARTERS

◆Pan Fried Hotate

Pan fried scallops on a crispy cornbread with a miso glaze sauce and micro herbs.

◆Gyuniku Salad

Thinly sliced sirloin beef with mixed leaves in a goma dare sauce.

◆Ebi Tempura

Prawns in a delicate batter, deep fried until crisp and golden. Garnished with vegetable tempura and a traditional tempura sauce.

◆Tebba Sake

Marinated grilled chicken wings in a spicy sesame BBQ sauce served with a tossed salad.

◆Mini Mixed Maki (8pcs)

California Maki (4pcs): Crabstick, cucumber, avocado, Japanese mayo and tobiko.

Philadelphia Maki (4pcs): Salmon, cream cheese, avocado and black sesame seeds.

◆Vegetable Maki (8pcs) (V)

Carrots, cucumber, avocado, lettuce and mango in a sweet soya sauce.

MAINS

◆Grilled Butha

Charcoal grilled pork tenderloin with cranberry sauce, rice and stir-fried vegetables.

◆Lamb Mo Yaki

Lightly grilled medium rare lamb chop, served with grilled seasonal vegetables, a minted teriyaki sauce and steamed rice.

◆Grilled Kamo

Duck breast in a creamy gooseberry sauce with caramelised figs, steamed rice and a tossed salad.

◆Niku Fillet *£3 Supplement is payable with this option*

Grilled beef tenderloin in a black pepper teriyaki sauce. Served with rice and stir-fried seasonal vegetables.

◆Suzuki

Pan fried Sea Bass in a miso glazed sauce served with plain rice and steamed vegetables.

◆Udon Noodle Curry (V)

Thick white Japanese noodles cooked in a traditional Japanese curry sauce with seasonal vegetables.

DESSERTS

◆Homemade Mochi Ice Cream Trio

Traditional Japanese ice cream, Green tea, mango and coconut flavours served with a fresh fruit salad.

◆Yo-Ji Chocolate Pudding

A melt in the middle chocolate pudding served with vanilla ice cream and a fresh fruit salad.

◆Raspberry Roulade

White chocolate, raspberry and meringue roll served with blood orange sorbet and a fresh fruit salad.

◆Creamy Panna Cotta

Panna cotta served with a mixed berry compote and green tea ice cream.

◆Fresh Fruit Platter

A delicious selection of sliced seasonal fruit.

