

It must be love

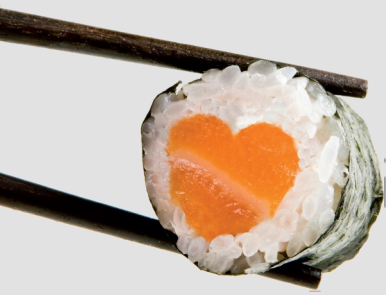
Food has long been described as the way to a loved one's heart, and no meal is thought to be more romantic than Valentines day dinner. Enjoy our specially selected dishes lovingly prepared by our master chefs.



FOOD FOR THE SENSES

25-27 ST JAMES ST - WESTON-SUPER-MARE - SOMERSET BS23 1ST

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Valentine's Menu

Starters

A sharing platter for two, to include:

Baked oyster with spring onion and tobiko.

Seared scallops in a plum and apple citrus soya.

Grilled beef roll with julienne vegetables in a black pepper teriyaki sauce.

Fruity tossed mixed salad in a yuzu dressing.

Vegetarian sharing platter for two, to include:

Crispy Japanese tofu in sweet soya sauce.

Steamed vegetable dumpling in a sesame vinaigrette.

Barbeque courgette roll in a sweet and spicy sauce.

Fruity tossed mixed salad in a yuzu dressing.

For Main

Choose from one of our main course options and let our chefs do the rest.

Lamb Mo Yaki Lightly grilled lamb chops cooked medium rare in a minted teriyaki sauce served with seasonal vegetables and steamed rice,

Kamo Pan roasted duck breast with a raspberry and red wine jus, Japanese yellow mustard seaweed, served with rice and caramelised baby carrots and asparagus.

Niku Sirloin Grilled sirloin of beef in a Japanese mustard miso, served with steamed rice, green beans tossed with sesame seeds and ginger mustard.

Swordfish Grilled marinated swordfish in a spicy wasabi soya on a mango, pineapple and passionfruit salsa served with rice and a tossed Asian salad.

Udon Noodles (V) Thick white Japanese noodles cooked in a traditional Japanese curry sauce with seasonal vegetables and Asian pickles.

Chefs Special Sushi For sushi lovers to share:
A selection of our finest sushi rolls, nigiri and sashimi.

A tasting plate of our finest desserts - to share

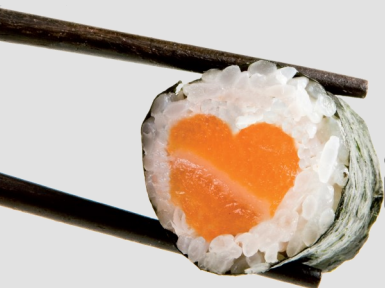
Our very own homemade passionfruit panna cotta, a slice of our scrumptious strawberry gateaux, served with a refreshing raspberry sorbet, a chocolate heart and fresh strawberries.

£45.00 per person

Terms and conditions apply.

A £10 per person non-refundable or transferable deposit is required to secure your booking.

Booking forms with menu choices are required to be returned no later than the 7th February.



Valentine's Booking Form

Name:	
Contact Number:	
Time of Booking:	

Starters

A sharing platter for two, to include:

- Baked oyster with spring onion and tobiko.
- Seared scallops in a plum and apple citrus soya.
- Grilled beef roll with julienne vegetables in a black pepper teriyaki sauce.
- Fruity tossed mixed salad in a yuzu dressing.

Vegetarian sharing platter for two, to include:

- Crispy Japanese tofu in sweet soya sauce.
- Steamed vegetable dumpling in a sesame vinaigrette.
- Barbeque courgette roll in a sweet and spicy sauce.
- Fruity tossed mixed salad in a yuzu dressing.

For Main

Choose from one of our main course options and let our chefs do the rest.

- Lightly grilled lamb chops cooked medium rare in a minted teriyaki sauce served with seasonal vegetables and steamed rice,
- Pan roasted duck breast with a raspberry and red wine jus, Japanese yellow mustard seaweed, served with rice and caramelised baby carrots and asparagus.
- Grilled sirloin of beef in a Japanese mustard miso, served with steamed rice, green beans tossed with sesame seeds and ginger mustard.
- Grilled marinated swordfish in a spicy wasabi soya on a mango, pineapple and passionfruit salsa served with rice and a tossed Asian salad.
- Thick white Japanese noodles cooked in a traditional Japanese curry sauce with seasonal vegetables and Asian pickles.
- For sushi lovers to share:
 A selection of our finest sushi rolls, nigiri and sashimi.

A tasting plate of our finest desserts - to share

Our very own homemade passionfruit panna cotta, a slice of our scrumptious strawberry gateaux, served with a refreshing raspberry sorbet, a chocolate heart and fresh strawberries.

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