

# 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

- Tataki Style Salmon** Cured beetroot salmon with a fruity mixed salad in a citrus dressing.
- Mini Niku Sirloin Rolls** Thinly sliced grilled sirloin of beef wrapped around julienne carrots, asparagus and spring onion, served with a sweet teriyaki sauce.
- Ebi Prawns** Prawns, lightly poached in butter and wine served with a strawberry and chilli gazpacho, with herbs and oven dried capers.
- Tofu Steak (V)** Pan fried tofu with sautéed garlic, mushrooms, carrots and spinach served with soy sauce.

## For Main

- Shake** Grilled fillet of salmon served with steamed rice and sautéed vegetables with a citrus miso sauce.
- Niku Fillet Steak** Grilled beef fillet with a black pepper teriyaki sauce served with sweet potato fries and salad.
- Lamb Mo Yaki** Lightly grilled lamb chops cooked medium rare in a minted teriyaki sauce served with grilled potato, asparagus and toasted figs.
- Udon Noodles (V)** Thick white Japanese noodles cooked in a traditional Japanese curry sauce with seasonal vegetables and Asian pickles.
- Chef's 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

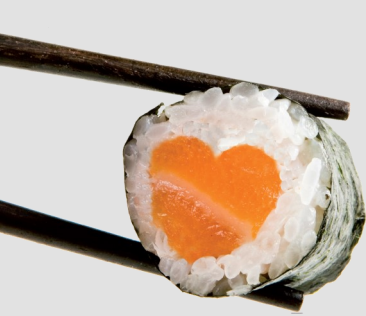
Our very own homemade passionfruit panna cotta, a delicious baked cheesecake with strawberry compote and raspberry mochi ice cream, a chocolate heart and fresh strawberries.



**£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

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- Thinly sliced grilled sirloin of beef wrapped around julienne carrots, asparagus and spring onion, served with a sweet teriyaki sauce.
- Prawns, lightly poached in butter and wine served with a strawberry and chilli gazpacho, with herbs and oven dried capers.
- Pan fried tofu with sautéed garlic, mushrooms, carrots and spinach served with soy sauce.

## For Main

- Grilled fillet of salmon served with steamed rice and sautéed vegetables with a citrus miso sauce.
- Grilled beef fillet with a black pepper teriyaki sauce served with sweet potato fries and salad.
- Lightly grilled lamb chops cooked medium rare in a minted teriyaki sauce served with grilled potato, asparagus and toasted figs.
- 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

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