

# EVENTS

## DININGS TLV



## PRIVATE DINNER

ALL DISHES ARE SERVED TO THE MIDDLE OF THE TABLE IN A SHARING CONCEPT

### **NIBBLES**

EDAMAME WITH SPICY CITRUS DEEP AND CHILLI SALT

### **TARTAR CHIPS**

AKAMI TUNA WITH YAKI MISO

SALMON WITH SPICY MISO

### **COLD DISHES**

WHITEFISH YUZU TIRADITO WITH PINK PEPPERCORNS & CHIVES OIL

SALMON TARTARE WITH WASABI-JALAPENO VINAIGRETTE & CAVIAR

SOBA NOODLE SALAD WITH SESAME DRESSING

### **HOT DISHES**

“NASU MISO” WITH DEN MISO AND WHITE SESAME

WHITE FISH “TOBAN YAKI” WITH ASSORTED MUSHROOMS

AGED SIRLOIN WITH “BONITO TARE” DRESSING

### **SUSHI ROLLS**

SPICY TUNA WITH SPICY SESAME SAUCE

CRISPY YELLOWTAIL WITH JALAPENO MAYONNAISE

SHRIMP TEMPURA WITH SWEET SOY

### **DESSERTS**

UMESHU PANNA COTTA WITH SEASONAL FRUITS

CHEESE CREAM WITH CRUMBLE, FRUIT SORBET AND SEASONAL FRUITS

### **BEVERAGES**

AQUA PANNA / ST. PELLEGRINO

COFFEE / TEA

### **450 NIS PER GUEST**

*The menu is not final and subject to change according to the seasons and the chef decision  
15% service charge will be added to the final amount including space rental and any  
additional items*

## **NIBBLES**

EDAMAME WITH SPICY CITRUS DEEP AND CHILLI SALT

## **TARTAR CHIPS**

AKAMI TUNA WITH YAKI MISO  
SALMON WITH SPICY MISO  
LOBSTER WITH JALAPENO AIOLI

## **COLD TAPAS**

WHITEFISH YUZU TIRADITO WITH PINK PEPPERCORNS & CHIVES OIL  
TUNA TARTARE WITH SESAME SOY & CRISPY RICE PAPER  
SOBA NOODLE SALAD WITH SESAME DRESSING  
SEARED BEEF TENDERLOIN WITH JALAPENO PONZU AND CRISPY SOBA TEA

## **HOT TAPAS**

“NASU MISO” WITH DEN MISO AND WHITE SESAME  
WHITE FISH “TOBAN YAKI” WITH ASSORTED MUSHROOMS  
AGED SIRLOIN WITH “BONITO TARE” DRESSING

## **SUSHI**

AKAMI RED TUNA WITH KIZAMI WASABI  
SALMON WITH CARAMELIZED ONION JAM  
YUZU INFUSED SEA BASS WITH YUZU KOSYO

## **SUSHI ROLLS**

SPICY TUNA WITH SPICY SESAME SAUCE  
WHITEFISH WITH AVOCADO, ASPARAGUS AND YUZU AIOLI  
SOFT SHELL CRAB WITH ASSORTED FIELD GREENS AND YUZU-GARLIC DRESSING

## **DESSERTS**

UMESHU PANNA COTTA WITH SEASONAL FRUITS  
CHEESE CREAM WITH CRUMBLE, FRUIT SORBET AND SEASONAL FRUITS

## **BEVERAGES**

AQUA PANNA / ST. PELLEGRINO  
COFFEE / TEA

## **550 NIS PER GUEST**

*The menu is not final and subject to change according to the seasons and the chef  
decision*

*15% service charge will be added to the final amount including space rental and any additional items*