

EVENTS

DININGS TLV



PRIVATE COCKTAIL RECEPTION

A SELECTION OF JAPANESE STYLE FINGER FOOD

COCKTAILS

KAPPA SAN – HENDRICK'S GIN, ST. GERMAIN, GREEN CHARTREUSE, CUCUMBER
GINGER DAQUIRI - HAVANA 3 RUM ,LEMON, FRESH GINGER

TARTAR CHIPS

AKAMI TUNA WITH YAKI MISO
SALMON WITH SPICY MISO

SASHIMI

WHITEFISH WITH YUZU-LEMON-GARLIC & CAVIAR
SALMON WITH WASABI-JALAPENO VINAIGRETTE & CAVIAR

YAKITORI

SEARED BEEF WITH SAKE-SOY & SHICHIMI TOGARASHI
GRILLED SHRIMP WITH CITRUS VINAIGRETTE & CHIVES
SEASONAL VEGETABLES WITH CHEF'S DRESSING

SUSHI ROLLS

SPICY TUNA WITH SPICY SESAME & SHICHIMI TOGARASHI
CRISPY WHITEFISH WITH JALAPENO AIOLI & TEMPURA FLAES
SPICY SALMON WITH CUCUMBER & YAKI NISO

200 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*

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

375 NIS PER GUEST

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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

450 NIS PER GUEST

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