



## CANAPÉS

### SMALL PLATES

Monkfish 'bubu arare' yuzu tartare sauce 5

Yakitori, spring onion, shichimi 5

Aubergine miso, buckwheat (pb) 5

Vegetable tempura (pb) 5

Wagyu korroke 5

Trout tartare, rice crisp 5



## SUSHI ROLLS & SASHIMI

### SUSHI ROLLS

*6 pieces – recommend 1 roll per guest*

Asparagus tempura, kanzuri, shiso 10

Kinoko mushroom, black garlic, mizuna (pb) 12

Tuna, pickled radish, buckwheat 18

Yellowtail, myoga, benitade 15

### SASHIMI

*2 pieces – recommended  
1 portion per guest*

*Tuna Akami 10*

*Toro 14*

*Yellowtail 13*

*Trout 9*

*Seabream 9*

# sachi



## **BOWL FOOD**

*3 bowls per person recommended*

*Chirashi bowl (selection of sashimi served on seasoned rice) 12*

*Tofu, tomato dashi, sorrel (pb) 10*

*Poussine, kanzuri koji 12*

*Pork belly, mustard, spring onion 12*

## **DESSERTS**

**8** each

*Apple & Lime Tart*

*Chocolate brownie , sobacha cream*

*Vanilla & miso caramel choux*

AT PANTECHNICON