

the menu

CHEF
Keishiro

Japanese Yakitori menu:

Asparagus rolled with Wagyu Tri tip (none, DF, GF)

Tomato & camembert cheese (VEG, GF)

Tender Beef, Japanese soy marinade (DF, GF)

Handmade cured Salmon, sour cream sauce (GF)

BBQ Prawn skewers (DG, GF)

Traditional dry-aged sliced prime beef, marinated with Japanese Citrus & BBQ spices (DF, GF)

Japanese style finger bite sized cream puffs

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN love food experiences