

# Taste of Japan

## 舌尖上的日本

CHEF  
Yang T.

### CANAPES 餐前小食

Oysters with ajiso sauce and shallot  
鲜生蚝配西式红葱紫苏沙拉酱

Scallops with butter and cheese  
黄油芝士扇贝

### ENTREE 前菜

Sealed salmon belly with mayo and eel sauce, onion  
香煎三文鱼佐蛋黄酱, 鳗鱼汁, 洋葱

Japanese salad - Tofu, avocado with sesame dressing  
日本沙拉配豆腐, 芝麻酱浇牛油果

### MAIN 主菜

Sashimi Platter with Sea urchin, Abalone, Lobster, Salmon, Tuna, Snapper  
刺身拼盘 - 海胆, 鲍鱼, 龙虾, 三文鱼, 金枪鱼, 红鲷鱼

Sushi Deluxe with Nigiri, Rolls, Eel sushi  
豪华寿司组合 - 握寿司, 寿司卷, 鳗鱼寿司

(Your chef will slice the fish and  
make the sushi in front of your eyes)  
(厨师会在您眼前现场制作)

### DESSERT 甜点

Green tea cheesecake  
绿茶芝士蛋糕

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



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