



2017 AN DINING Christmas Special Menu



Share style

Starters

Edamame
salt&pepper soft shell prawns
Sea snail
Akkeshi oyster
Zuwai crab legs



Entree

Sushi & sashimi party platter
Wagyu tataki with ginger miso sauce
fried Hokkaido chicken zangi with Japanese tartare sauce



main

slow braised Hokkaido wild Venison shin with red wine & cacao
grilled Salmon with smoky miso served with sautéed Japanese mushroom and spinach
butter roasted Kitaakari Potato

dessert

Alternative drop of

Chocolate fondant
green tea ice cream, red bean puree and strawberries

Santa's hat
raspberry jelly center, Sansho-pepper mousse, glazed with red chocolate,
topped with French meringue hat

