

# ORANGE FOOD WEEK

## RAKU OMAKASE

**\$60 PER PERSON**

### COURSE 1

#### **-EDAMAME-**

Japanese soy bean. Salt.

### COURSE 2

#### **-RAKU TATAKI TRIO-**

##### **TUNA TATAKI**

Seared fresh tuna. Ponzu. Strawberry puree. Bittersweet sauce.

##### **WAGYU BEEF TATAKI**

Seared wagyu beef. Daikon oroshi. Ponzu. Spring onion. Bittersweet sauce.

##### **HOTATE TATAKI**

Seared scallop. Ponzu. Mayo. Bittersweet sauce.

### COURSE 3

#### **-SALT AND PEPPER SQUID-**

Japanese panko bread crumbed squid. Raku special batter. Mayo.

### COURSE 4

#### **-VOLCANO ROLL-**

Crab salad. Cucumber. Avocado. Creamy sauce. Scallop. Bittersweet sauce. Furikake. Tobiko. Spring onion.

### COURSE 5

#### **-MISO GLAZED KINGFISH-**

White miso marinated pan-fried Kingfish. Black sesame sauce. Sweet potato chips. Oven baked balsamic oregano tomato.

### COURSE 6

#### **-ANGUS BEEF SCOTCH FILLET-**

Chargrilled angus beef scotch fillet. Baked sweet potato and Chats potato. Broccoli. Teriyaki butter sauce

### COURSE 7

#### **-DESSERT-**

Green tea cheese cake. Chocolate souffle. Ice cream.

ALL DISHES ARE DESIGNED TO SHARE EXCEPT APPETIZER TRIO.  
AVAILABLE FROM TWO PERSONS OR MORE  
ENTIRE TABLE IS REQUIRED TO ORDER THE OMAKASE MENU