

With collaboration with Asami Language Services



Japanese Supper Club
26 November 2018

6:45-8pm Aperitif and Japanese class, Dinner from 8pm

3 Course meal, aperitif and Japanese lesson

42

Aperitif

One drink of a glass wine(vg), beer or a soft drink is included
グラスワイン(vg)、ビール、ソフトドリンクが一杯含まれます。

Starters

King fish tataki and shiso leaf
キングフィッシュのたたき、シソを添えて

Yudofu with yaki nori (vg)
湯豆腐と焼きのり

Karaage chicken with lettuce and tomato dressing
唐揚げチキン、レタスと共に、トマトドレッシングで

Mains

Yakibuta-don, pickled ginger, sesame seeds
焼き豚丼、しょうが、ごま

Satsuma age, wilted spinach, soy cured egg yolk
さつま揚げ、ハウレンソウと黄身のお醤油漬

Kabocha curry, lime rice and spring onion (vg)
カボチャカレー、ライムをきかせたお米とスプリングオニオンと共に(ヴィーガン)

Desserts

Matcha Tiramisu (vg)
抹茶ティラミス(ヴィーガン)

Silken tofu Chocolate pot, fresh winter berries
シルク豆腐チョコレートポット、冬の果実と共に

Instagram Facebook Twitter @bistromirey
#bistromirey #JapaneseSupperClub #sw6bistro

We use fresh ingredients and some dishes may be replaced due to the availability of the products.
Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Game dishes may contain shots. If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes.