



PRIVATE DINING DOME MENU

6 COURSE JAPANESE FUSION

3 KINDS OF JAPANESE STYLE TACOS

- ▮ Grilled King Prawns with Chalaquita salsa & Tongarashi
- ▮ Crispy Pork Belly Bao Buns, brushed with Chef dressing, Japanese pickles, cucumber & Lettuce and red Radish.
- ▮ Pulled Duck breast Betel wrap with Betel Leaf, Plum sauce, Hoisin sauce and Cucumber Slice

Assorted Argyle Sashimi (Salmon, Tuna, Kingfish)

Nikkei style Nigiri Platter

Grilled Octopus with Cauliflower Purée, Puffed Quinoa and Japanese 5 Spice

Yasai Sushi Rolls with Steam Carrots, Cucumber, Avocado, Asparagus, sliced Pineapple, Sesame Seeds and sweet Potato Purée

Wagyu Tataki Mb8 Wagyu, Japanese Ponzu, chopped Onion, and Fried Garlic

Grilled Glacier 51 Patagonian Marinated Toothfish 3 days in Sakiyo Miso and Japanese Pickles & Puffed Quinoa

ASSORTED JAPANESE DUMPLINGS

- ▮ Garlic Butter Grilled Corn