

# BISUSHIMAN

## SINTILLATE®

### Selection of Appetisers

Edamame (GF)  
Steamed edamame beans with salt

Aubergine Dengaku  
Fried Japanese aubergine with miso glaze

Shrimp Gyoza  
Grilled shrimp gyoza & homemade gyoza sauce

Baby Squid Kara-Age (GF without sauce)  
Deep-fried baby squid, served with a coriander dressing

### Selection of Appetisers (V)

Edamame (GF)  
Steamed edamame beans with salt

Aubergine Dengaku  
Fried Japanese aubergine with miso glaze

Tenderstem Broccoli (GF without sauce)  
Sautéed tenderstem broccoli & yuan sauce

Pumpkin Croquette  
Deep fried pumpkin croquette & truffle mayo

### Main Course

Yuan Chicken Risotto  
Grilled corn-fed yuan marinated chicken, Japanese risotto & shiitake

Saikyo Miso Salmon & Mash (GF without sauce)  
Grilled miso marinated salmon & creamy mashed potato

Sushi & Maki Selection  
Salmon nigiri & salmon avocado maki

Agedashi Tofu (V) (Can be made GF)  
Fried tofu, seasonal vegetables & ankake sauce

Black Cod (£15 Supplement)  
Robata-grilled yuan miso marinated black cod & homemade pickles

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### Sides (Supplementary Charge)

Miso Soup £5

Pickles £4

Steamed Rice £5 (GF)

Mashed Potato £7 (GF)

Sauteed Assorted Veg £7

Sauteed Wild Mushroom £7

Sauteed Asparagus £7

### Dessert (Supplementary Charge)

Matcha Tiramisu £7

Green tea zabaione, lady finger & coffee

Assorted Fruits £7 (GF)

with Shiratama & Cardamon Syrup

Miso Cheesecake £7

Served with lemon sorbet & lemon granita

Coconut Mousse £7 (GF)

With pineapple granite, exotic fruits & rum

