

Taste of UTC

LUNCH COURSE \$24

(UNTIL 3PM)

GINGER SALAD OR MISO SOUP

BENDERSON BOWL Faroe Island salmon sashimi on top of sushi rice with salmon eggs. or

PORK BELLY BOWL Slowly braised Cheshire pork belly with broccolini and bed of rice.

> MATCHA CREPES or STRAWBERRY CREPES

DINNER COURSE \$52

GINGER SALAD OR MISO SOUP

A5 JAPANESE WAGYU A5 Japanese wagyu with pickle daikon, scallion salad and sesame oil salt. or

CHEF TOYOSU OMAKASE BOX Entrust yourself to our chef to create sashimi and nigiri dishes for you.

> MATCHA CREPES or STRAWBERRY CREPES