



JAPANESE AFTERNOON TEA

AMUSE-BOUCHE

Miso Soup

Dashi broth, seaweed, yellow miso, chard, spring onion and tofu

SAVOURIES

Tuna Tempura, Wasabi Cream, Aged Soy Sauce

Blue fin tuna marinated in ginger and garlic, wrapped in nori seaweed and cooked tempura-style, served with soy dressing & wasabi

Smoked Salmon Maki

Seasoned sushi rice filled with smoked salmon & rolled in toasted sesame seeds, served with pickled radish

Red Pepper Nigiri, Pickled Ginger

Seasoned sushi rice topped with konro-grilled red pepper, served with wasabi and tamari sauce

MIKKUSU SANDO

A selection of finger sandwiches in Japanese milk bread

Chicken Katsu Sando

Crispy crumbed chicken, tonkatsu BBQ sauce, cabbage slaw

Tamago Sando

Egg mayonnaise and salad

Hamu Sando

Ham, cheese, tomato, cucumber, karashi mustard

BUTTERMILK SCONES

Served with strawberry preserve and clotted cream

WAGASHI

Fingal's sweet treats

Mango sponge roll, Chantilly cream

Cherry confit, matcha green tea mousse

Adzuki red bean milk bun

