



Valentines Menu

ITHACA

Restaurant, Bar and Lounge

CHOICE OF STARTERS

MISO SOUP

tofu, chop spring onion and wakame seaweed in a soy bean curd broth.

FRIED OR STEAMED EDAMAME

Japanese soy beans.

CHOICE OF APPETISERS

EBI YAKITORI

grilled king prawn on the skewers with Yaki sauce served on bamboo leave.

YASAI TEMPURA

deep fried mixed vegetable /aubergine, sweet potato, mushroom & sweetcorn / in light batter.

ANKIMO

steamed monk fish liver on a bed of wild spinach with spicy Ponzu sauce.

TEMPURA OYSTERS

deep fried rock oysters in lightly batter served on the shell with lime & ginger sauce. (2pc)

STEAMED GYOZA

minced pork flavoured with ginger & chillies served on a bed of wild spinach with Enoki mushrooms cream sauce.

CHOICE OF ENTREE

SALMON CHILLI UDON

stir fried grilled salmon, peppers, red onion & spring onion in homemade chilli sauce served with Udon noodles and steamed clams.

KAMO KATSU CURRY

deep fried duck breast in Japanese breadcrumbs with honey served with homemade curry sauce.

OHYO

grilled fillet of halibut marinated in garlic, lemon juice, ground black pepper and red chilli served on green salad.

ITHACA LAMB

roasted lamb cutlets with sesame mustard crust served with sautéed Japanese mushrooms and red onion & thai basil marmalade.

CHEF OMAKASE SUSHI AND SASHIMI COMBINATION

2.pieces nigiri,3.pieces sashimi and 6.pieces maki roll

All Entrees served with steamed white rice.

CHOICE OF DESSERTS

Profiteroles with yuzu sorbet served with hot fudge sauce.

Lime and ginger crème brulee with caramelised sugar crust served with dragon fruit.

White chocolate panna cota with red wine sauce served with poached pear.

Homemade selection of ice cream and sorbet.

£25 PER PERSON



CHOICE OF STARTERS

MISO SOUP

tofu, chop spring onion and wakame seaweed in a soy bean curd broth.

FRIED OR STEAMED EDAMAME

Japanese soy beans.

MAKI ROLLS

3 pieces spider crab roll and 3 pieces California roll.

CHOICE OF APPETISERS

SOFT SHELL CRAB

grilled king prawn on the skewers with Yaki sauce served on bamboo leave. Tempura whole crab with sweet potatoes mash and hot & sour dressing garnished with micro coriander leave.

TEMPURA OYSTERS

Deep fried rock oysters in lightly batter served on the shell with lime & ginger sauce. (3pc)

WAGYU YAKITORI

Grilled Wagyu beef on the skewers with Yaki sauce served on bamboo leave.

EBI TEMPURA

Deep fried king prawn in a light batter served on a bed of mizuna salad with Ponzu sauce.

ANKIMO

steamed monk fish liver on a bed of wild spinach with spicy Ponzu sauce.

CHOICE OF ENTREE

GRILLED LOBSTER TAIL

Brushed with yuzu kosho served with steamed mussels and clams.

BLACK COD

Two days marinated in Hiroshima miso prior to being roasted and glazed. Served with pickled myoga.

HIRAME

Grilled fillet of halibut marinated in garlic, lemon juice, ground black pepper and red chilli served on green salad.

ITHACA LAMB

roasted lamb cutlets with sesame mustard crust served with sautéed Japanese mushrooms and red onion & thai basil marmalade.

CHEF OMAKASE SUSHI AND SASHIMI COMBINATION

4 pieces Nigiri, 6 pieces Sashimi and 6 pieces Maki roll

All Entrees served with steamed white rice.

CHOICE OF DESSERTS

Profiteroles with yuzu sorbet served with hot fudge sauce.

Lime and ginger crème brulee with caramelised sugar crust served with dragon fruit.

White chocolate panna cota with red wine sauce served with poached pear.

Selection of ice creams and sorbet with bowl of fresh cut fruits.

£55 PER PERSON

