

# The Art of Sushi

**\$150 Per Guest**

*(inclusive of Class Lesson, Still & Sparkling Water , Tea & Coffee)*

## LESSON MENU

### **Sushi Salmon Roll**

Scallion, Japanese Mayo, Eel Sauce

### **Salmon Nigiri + Tuna Nigiri**

Marinated Sushi Rice, Acme Atlantic Salmon, Soy Reduction

### **Veg Nori Roll**

Avocado, Cucumber, Mango

### **Surf & Turf Salad**

Shoyu Marinated Flank Steak, Tempura Shrimp, Cucumber Ribbons, Cardinal Farm Greens & Tomatoes, Ginger Soy Dressing, Crispy Wontons

## THREE COURSE LUNCH MENU

### STARTER

#### **Veg Nori Roll**

Avocado, Cucumber, Mango

### ENTRÉE

#### **Surf & Turf Salad**

Shoyu Marinated Flank Steak, Tempura Shrimp, Cucumber Ribbons, Cardinal Farm Greens & Tomatoes, Ginger Soy Dressing, Crispy Wontons

### FINAL COURSE

#### **Lemon Meringue Cheesecake**

Honey Meringue, Lemon Curd

*If you have any intolerance or specific diet, please ask your waiter for guidance.  
Consumption of raw or under-cooked meats can present a potential health risk.*