

TEMPURA

ROASTED CAULIFLOWER, TOGARASHI-TAHINI DRESSING



STATION: TEMPURA

MAIN INGREDIENTS: CAULIFLOUR

CONDIMENTS/FINISHING: MILA SPICE

SAUCE/DRESSING: SPICY TAHINI AIOLI

AMOUNT PER DISH: 1pc WHOLE CAULIFLOWER

DESCRIPTION: OVEN ROASTED CAULIFLOUR, SPICY TAHINI DRESSING

MARKING: STEAK KNIFE AND FORK FOR GUESTS TO CUT THE CAULIFLOWER. THEN CHOPSTICKS FRIENDLY

SUBSTITUTIONS: WE CAN ACCOMODTE DIFFERENT SAUCE

ALLERGIES: SOY, GLUTEN, SESAME, NUTS, CHILI/SPICE, VINEGAR/SULFITE

Notes:

CHILEAN SEABASS TEMPURA, MILA SPICE AIOLI



STATION: TEMPURA

MAIN INGREDIENTS: CHILEAN SEABASS

CONDIMENTS/FINISHING: CRIPSY SAGE

SAUCE/DRESSING: SPICY TAHINI AIOLI

AMOUNT PER DISH: 3 OZ

DESCRIPTION: CHILEAN SEABASS TEMPURA, SPICY TAHINI AIOLI

MARKING: CHOPSTICKS FRIENDLY OR USE FINGERS

SUBSTITUTIONS: DIFFERENT SAUCE

ALLERGIES: SEAFOOD, GLUTEN, EGG

Notes:

ALASKAN KING CRAB TEMPURA, MARSEILLE ESCABECHE

STATION: TEMPURA

MAIN INGREDIENTS: ALASKAN KING CRAB

CONDIMENTS/FINISHING: CILANTRO

SAUCE/DRESSING: PONZU ESCABECHE

AMOUNT PER DISH: 2.6 OZ OF CRAB

DESCRIPTION: TEMPURA ALASKAN KING CRAB, PICKLED VEGETABLES , PONZU ESCABECHE

MARKING: CHOPSTICKS FRIENDLY. SAUCE ON THE SIDE

SUBSTITUTIONS: NO CILANTRO

ALLERGIES: SHELLFISH, SOY, GLUTEN , PEPPER/SPICE, VINEGAR/SULFITE, EGG

Notes:

CRIPSY ZUCCHINI FLOWERS, EGGPLANT-SHISO CAVIAR



Notes:

STATION: TEMPURA

MAIN INGREDIENTS: ZUCCHINI FLOWERS

CONDIMENTS/FINISHING: FLEUR DE SEL

SAUCE/DRESSING: EGGPLANT-SHISO CAVIAR

AMOUNT PER DISH: 6PCS

DESCRIPTION: CRIPSY ZUCCHINI FLOWERS, EGGPLANT-SHISO CAVIAR, HARISSA SALT

MARKING: TEASPOON NEEDED FOR EGGPLENT-SHISO CAVIAR

SUBSTITUTIONS: NO SALT

ALLERGIES: GLUTEN, GARLIC, CHILI/SPICE, EGG

SEASONAL VEGETABLES TEMPURA, TEMPURA SAUCE

STATION: TEMPURA

MAIN INGREDIENTS: SEASONAL VEGETABLES

CONDIMENTS/FINISHING:

SAUCE/DRESSING: TEMPURA SAUCE

AMOUNT PER DISH: 8 TO 10 PIECES

DESCRIPTION: SEASONAL VEGETABLES TEMPURA, TEMPURA SAUCE

MARKING: CHOPSTICKS FRIENDLY OR USE FINGERS

SUBSTITUTIONS: WE CAN SUBSTITUTE VEGETABLES

ALLERGIES: GLUTEN, PEPPER, SOY, CHILI/SPICE, SESAME, SEAFOOD,

Notes:

TEMPURA SAUCE CONTAINS DAHI (SEAFOOD BASE)

SEASONED FRENCH FRIES, JAPANESE KETCHUP

STATION: TEMPURA

MAIN INGREDIENTS: YUKON GOLD POTATOES

CONDIMENTS/FINISHING: PARMESAN ROSEMARY THYME SALT

SAUCE/DRESSING: JAPANESE KETCHUP

AMOUNT PER DISH: 4.5oz.

DESCRIPTION: SEASONED FRENCH FRIES, JAPANESE KETCHUP SAUCE

MARKING: N/A

SUBSTITUTIONS: NO PARMESAN OR SEASONING

ALLERGIES: ONION, GARLIC, MUSTARD, VINEGAR/SULFITE, SOY, GLUTEN, CHILI/SPICE, SEAFOOD (ANCHOVIES), MUSHROOM

Notes:

**BRUSSEL SPROUTS, HONEY SOY
BALSAMIC, CRISPER CAPER**

STATION: TEMPURA

MAIN INGREDIENTS: BRUSSEL SPROUT

CONDIMENTS/FINISHING: CRIPSER CAPER

SAUCE/DRESSING: HONEY SOY BALSAMIC

AMOUNT PER DISH: 80GR

DESCRIPTION: BRUSSEL SPROUT, HONEY SOY BALSAMIC, CRISPER CAPER

MARKING: CHOPSTICK FRIENDLY

SUBSTITUTIONS: NONE

ALLERGIES: GLUTEN , SOY GARLIC, CHILI/SPICY, SEAFOOD, ONION, SESAME

Notes: