



International Private Chef

## **Asian Inspired Menu**

### **Canapes**

- Mini tuna sashimi pizza with truffle ponzu and wasabi tobiko
- Chicken-fried chicken with pickled cucumber and peanut soy and seaweed crumb
- Mini crunchy chicken karaage steamed buns with kimchi
- Kombu-roasted Chilean sea bass with Yuzu teriyaki salmon with fried aubergine
- Beef fillet tataki with onion ponzu and garlic crisp
- Nasu dengaku: miso aubergine with pickled mouli
- Charred cucumber with toasted sesame miso
- Enoki mushroom and Asian winter garden shoots with plum chutney and pickled ginger
- Fresh tuna, avocado rice paper roll with apple kimchi purée
- Soya cured butternut carpaccio with smoked peanut chicken and mango
- Shitake mushroom and tofu croquettes
- Steamed green and yellow root vegetables folded with a sweet dipping sauce
- Chicken and vegetable gyoza with garlic, spring onion, chilli and soy dipping sauce

### **Sushi (with pickled ginger, wasabi, soy sauce, chilli bean sauce, and ponzu)**

- Sabazushi
- Nigiri
- Futomaki
- Katsu
- California rolls
- Hosomaki
- Inari
- Dragon rolls
- Maki rolls
- Tempura

### **Sashimi (with pickled ginger, wasabi, soy sauce, chilli bean sauce, and ponzu)**

- New style organic salmon with chive and sesame
- Blow torched Toro sashimi with fresh wasabi and yuzu kosho
- Maguro to caviar no taru taru
- Torched Hamachi sashimi with Yuzu pink peppercorns and British caviar
- Blow torched Wagu beef sashimi with fresh ground wasabi and truffle (in soya sesame)

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### **Starter/Mains (light dishes)**

- Cured salmon with dashi braised salmon skin and deep-fried aubergine purée
- Scallops with seaweed and miso kombu broth
- Summer cucumber soup with crème fraiche dusted with shichimi pepper
- Sliced Iberia pork chop with selection of mustard, Szechuan pepper, sriracha chilli dipping sauce, yuzu kosho and yuzu salsa
- Robata grilled pork ribs with honey, soy and ginger
- Tartare of tuna, puffed rice, compressed mooli, tosaka seaweed, alphonso mango, ponzu
- Steamed cod in a light Japanese broth
- Hamachi with braised seaweed, soy and mirin dressing and a sorbet of miso and dash
- Matcha-poached salmon noodle bowls with edamame, sesame and avocado
- Chilean sea bass with champagne and yuzu miso sauce
- Yuzu-marinated scallops with kumquats and prosciutto
- Yuzu and sea bass ceviche
- Prawn soba noodle salad with yuzu, avocado and grapefruit mint
- Chicken Katsu curry with steamed rice

### **Desserts**

- Sweet and salty nori seaweed popcorn
- Matcha lemon drizzle cake with candied lemons
- Yuzu cake with Green tea sorbet
- Matcha, white chocolate and lemon choux
- Candid Kabocha Pumpkin
- Japanese cheesecake

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