



Kasumi Classic \$85/Person

Starter

Chef's Assorted Seasonal Platter

Hot Appetizer (selection)

Kasumi's Chawan Mushi

(Special rich steamed egg omelette with prawn tempura)

Agedashi Yasai Tofu

(Deep fried tofu with grated daikon in tempura sauce)

Jidori Karaage

(Deep fried chicken served with homemade mayonnaise)

Nama Shii Hotate

(Mashed baby scallop surround the quail egg topped with shiitake mushroom and deep fried to the perfection)

Sashimi Entrée

Assortment of Sashimi

(Premium cuts of tuna, salmon, and white fish of the day)

Tempura Entrée

Tempura Moriawase

(Assortment of prawn, fish, and seasonal vegetables in a light tempura batter)

Soup (selection)

Miso Soup

(Soy bean paste soup with seaweed, tofu, and finely sliced spring onion)

Mushroom Red Miso

(A rich version of miso soup, served with mushrooms and tofu)

Shimeji Suimono

(Traditional clear seaweed soup with shimeji and tofu)



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Kasumi's Rice

Kinoko Gohan

(Tasty steamed rice with mixed mushrooms)

Main (selection)

Wafu Porterhouse

(Grilled porterhouse, sliced and served with mushroom miso sauce)

Jidori Teriyaki Chicken Steak

(Grilled chicken thigh with Miss Kasumi's special teriyaki sauce)

Poached Miso Salmon

(Miso-marinated salmon poached, topped with salmon caviar and served with mixed greens)

Miso Crusted Lamb Cutlet

(Grilled lamb cutlets with miso crust topped with crispy spinach leaves)

Dessert

Chef's Dessert

(Miss Kasumi's selection of homemade dessert specially arranged for you)