

AUN Japanese Tasting Menu

Vegetable Course Set (per person)

1.Aubergine and Enoki Mushroom Spring Roll

*2.Grilled Tokyo Turnip
with Haccho Red Miso and Roasted Almonds*

3.Saikyo Miso Potato Potage Soup

4.Tempura Sushi Roll with Oyster Mushrooms

*5.Kabocha Pumpkin Steak Roasted Shallots
and Cashew Nuts with Creamy White Sauce*

6.Udon Noodles with Nori-Seaweed Sauce

£50

Seafood Course Set (per person)

*1.Yellowtail Sashimi with Flat Parsley
and Yuzu Ponzu Tapioca Balls*

*2.Grilled Tokyo Turnip
with Haccho Red Miso and Roasted Almonds*

*3.Saikyo Miso Potato Potage Soup
with Truffle Oil*

4.Tempura Sushi Roll with Crab Meat

*5.Panko-Fried Monkfish
with Homemade Tartar Sauce and Squid Ink*

6.Udon Noodles with Creamed Scallop Sauce

£50

Mix Course Set (per person)

*1.Panko-Fried Wagyu Fillet
with Fruity Brown Sauce*

*2.Grilled Tokyo Turnip
with Haccho Red Miso and Roasted Almonds*

*3.Saikyo Miso Potato Potage Soup
with Truffle Oil*

4.Tempura Sushi Roll with Crab Meat

*5.Ginger Soy Stir-Fried Iberico Pork
with Roasted Shallots*

6.Udon Noodles with Creamed Scallop Sauce

£50

Please feel free to ask a member of staff before ordering
if you have any allergies or dietary requirements.
Menu and prices may be subject to changes.

We have a discretionary service charge of 12.5% which is added to your bill.

@aunstownewington

Card Payment Only
(No American Express)
