

MATSUNOKI

NOVOGODIŠNJA VEČERA NEW YEAR'S EVE DINNER

POZDRAV ŠEFA KUHINJE
CHEF'S AMUSE-BOUCHE

(O)

SALATA OD PATKE
MJEŠAVINA SAKURA CRESS SALATE, ŽELE OD UMEBOSHI ŠLJIVE
DUCK SALAD
SAKURA CRESS MIX, UMEBOSHI JELLY

(O)

NORI CHIPS & JAPANSKO UKISELJENO POVRĆE
SHISO PRAH, MISO MAJONEZA, ŠARENI DAIKON, MRKVA I KRASTAVAC
NORI CHIPS & JAPANESE PICKLES
SHISO POWDER, MISO MAYONNAISE, COLORFUL DAIKON, CARROT AND CUCUMBER

(O)

TEDDY BEAR
NORVEŠKI LOSOS S UMAKOM OD MISO MEDA, SLADOLED OD RIŽE
TEDDY BEAR
NORWEGIAN SALMON WITH MISO HONEY SAUCE, RICE ICE CREAM

(O)

JASTOG V2
SVJEŽI REP JASTOGA, ZELENA JABUKA, SHIRODASHI I ULJE ZELENOG SHISA
LOBSTER V2
FRESH LOBSTER TAIL, GREEN APPLE, SHIRO DASHI AND GREEN SHISO OIL

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CHEF'S SUSHI PLATTER

ŠEFOV IZBOR NIGIRIJA I PIKANTNA HRSKAVA ROLICA

CHEF'S SUSHI PLATTER

THE CHEF'S NIGIRI SELECTION AND SPICY CRUNCHY ROLL

(O)

SPORO KUHANI TELEĆI OBRAZI

SPORO KUHANI TELEĆI OBRAZI, PIRE OD BATATA S TARTUFOM,
PRŽENI PORILUK I UMAK „PET ZAČINA”

SLOW-COOKED VEAL CHEEK

VEAL CHEEK, TRUFFLE SWEET POTATO PURÉE, FRIED LEEKS
AND FIVE-SPICE JUS

(O)

POVJETARAC YUZUA

HRSKAVI BEZE, YUZU KREMA, SORBET OD JAGODE I KREMA
S INFUZIJOM SHISA

THE BREEZE OF YUZU

CRISPY MERINGUE, YUZU CURD, STRAWBERRY SORBET
AND SHISO-INFUSED CREAM