

Ryukyu Fusion Menu



Cold Appetizer

< Smoked pickled salmon with Okinawan salt, celery remoulade, iced apple vinegar, charcoal rice cracker >

"Shimamasu" is an Okinawan salt, born out of a passion to revive the traditional Okinawan salt making process. This salt has a crunchy texture that blends easily into the ingredients and has a mellow salty taste. Fresh Norwegian salmon is pickled with salt and smoked.

< Soft-shelled turtle consommé, Charcoal-grilled ear pork, shiso leaves >

Soft-shelled turtle enriched with natural fruit enzymes (pineapple, papaya, etc) is simmered with herbs and chicken extract. It has no odor and is full of vitamins, amino acids and collagen. Enjoy the texture of ear pork and the fragrant aroma of charcoal.

< Ballontine of Yanbaru chicken, Kinpira burdock >

Yanbaru chickens are fed with a feed containing herbs, so the meat is soft and juicy with little chicken odor. Kinpira made with burdock, which goes well with chicken is combined with mousse and carefully pasteurized at a low temperature.

< Dried mullet roe, red and white radish rolled sushi, green onion >

Please enjoy this high-quality mullet roe with daikon radish and vinegared rice, which go well together. We use products from Greece, which has long been known for its production of mullet roe.

Hot appetizer

< Hiroshima oyster gratin with seaweed butter >

Enjoy the juicy flesh and milky taste of oysters. By adding island-produced seaweed butter, the aroma of the ocean will fill your mouth.



< Taimo potato & Napoleon fish croquette with tomato sauce >

Taimo potato is made as a New Year's dish to pray for the prosperity of descendants because of the way the mother potato grows into baby and grandchild potatoes, and it is also an indispensable ingredient for celebratory meals. Seasonal taimo potato is cooked into croquettes with the flesh of Napoleon fish, cream and garlic.

< Rich soy milk soup with island tofu dumpling and tofu skin >

Island tofu is characterized by its high nutritional value, including protein and the strong umami flavor of soybeans. I made Shiratama from a tofu factory on Ie Island. Yuba is made by heating soy milk, which is extracted during the process of making tofu. We hope you enjoy each one with the rich soy milk soup containing chicken and pork extract.



Fish dishe

< Ie island Steamed Red bream & local sea bream, turnip and Lyli root mousse >

Fresh red sea bream, turnip paste and flaky lily root are cooked with creamy sea bream mousse. Awamori sake cream sauce was created using the white wine sauce technique. The refreshing scent of yuzu peel is sprinkled on top.

Main dishe

< Grilled Wagyu beef sirloin slice & Merguez with Ie island basil sauce >

Merguez is a spicy dish made with mutton, chili peppers and other spices that originated in North Africa. (Homemade additive-free sausage) I think that if you eat meaty sheep sausage and wagyu beef together, it will blend well with the beef fat and be delicious. Please enjoy it with the basil sauce grown under the full sun of Ie Island.



Dessert

< Tropical-style nougat glacé made with Ie Island honey >

Nougat glacé is a French confectionery based on meringue and fresh cream. A fluffy iced dessert filled with air, caramelized nuts, dried fruits, honey. The rich nougat glacé is combined with three refreshing sauces (hibiscus, cassis, and orange).



Enjoy Ryukyu fusion menu until the end while drinking an after-dinner drink