

Ryukyu Fusion Menu

Cold Appetizer

< Cold island tofu soup with green caviar >

Island tofu full of soybean flavor is combined with onions, bacon and milk to make a smooth and rich soup. Also, enjoy the texture of the tiny pieces of sea grapes, known as the caviar of the sea.



< Focaccia with Goya & extra olive oil >

Focaccia bread is a famous Italian snack, which is topped with Okinawan bitter melon. The green colour is made with Spinach purée.

< Homemade Yanbaru herbs chicken ham, hibiscus flavor >

Yanbaru herb chicken is cooked in a hibiscus flavour for a refreshing taste. After marinating in salt water and herbs, the chicken ham was cooked at a low temperature (63°C) to create a tender chicken ham without dryness.

< Smoked local pork liver sweet sauce >

After draining the pork liver with milk, it was vacuum-cooked with a sweet sauce containing plenty of ginger and green onion. Furthermore, we smoked it to remove the liver odor and give an elegant taste. Raw island shallot goes perfectly with liver.



Hot appetizer

< Prawn & shallot beignets flavored basil, local herbs >

Okinawa's deep sea water makes it the number one producer of tiger prawns in the country. In this dish, taste the tiger prawns with the aroma of basil. It is served wrapped in seasonal island radish.

< Mozzarella & confit of vegetables wrapped in brick pastry sheet >

Confit of vegetables, mozzarella cheese and le's island famous red sweet potato wrapped in part brick and grilled. Please enjoy the crispy wrapped food with a refreshing salad.

< White asparagus and green peas mochi with tofu flavored hollandaise sauce >

Hollandaise sauce is a warm mayonnaise used in France for numerous dishes. "Tofu yo" is a fermented food made from island tofu, fermented and matured with rice malt, red yeast and awamori sake. Both are mixed together to create a unique sauce. Try it with season's white asparagus & green peas mochi.



Fish dishes

< Crispy soft shell crab, diamond quid, island octopus, turban shell >

The crab is coated with potato starch right after it has shed its skin, giving it a crispy finish. We hope you enjoy it with seafood, grilled risotto, fish soup as Western-style "ochazuke". It became a dish that came to mind in the southern part of Japan.



Main dishes

< Beef consommé with beef tongue & winter melon with pie crust. Seasonal vegetables baked in foil >

Beef tongue with skin is stewed until tender and the broth is made into a consommé. The soup contains beef tongue and winter melon soaked in consommé and topped with pie crust. The vegetables were baked in foil for several hours to enhance their flavour.



Dessert

< 3 types of raw chocolate "monaka" style >

I believe that dessert is a dish that will leave a lasting impression on our guests. I created them with all my heart to thank you all for coming all the way to Okinawa. We hope you enjoy the 3 different flavours of the final dish of this spring menu. I also was able to create a recipe for a refreshing pina colada sorbet.

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