

Ryukyu Fusion Menu



Cold Dish

< Gelled tiger prawns, grilled scallops, local tuna grilled, jasmine tea dressing >

The appetizer this time was a combination of seafood and Okinawan ingredients on one plate.

Ginoza is the number one producer of tiger prawns in Japan. This menu uses prawns from Ginoza.

The shells of the prawns are cooked to give them a fragrant aroma. you can enjoy the crispy texture and delicious flavor.

The seafood is cooked on the outside to bring out its delicious aroma.

Butterfly pea, the distinctive blue color of which evokes the blue ocean of Okinawa, is mixed with salt.

Butterfly pea, which has become a hot topic on social media, changes color from blue to purple when acid is added.

Squeeze lemon over the salt and enjoy the color change.

Original dressing made with jasmine tea leaves.

The ingredients all come together in one dish and can be enjoyed in any combination to your liking.



Hot Dish

< Mushroom-flavored risotto with Noctilucent turban shell and sweet potato leaves >

This dish was inspired by the Okinawa local dish Kandaba Juicy and is made with softly simmered Noctilucent turban shell, mushrooms, and sweet potato leaves that have a mild, refreshing aftertaste.

< Island tofu, Ishigaki Island chili oil and bitter melon from Penguin Syokudo >

Enjoy the combination of Iejima's Island tofu, which has a strong soy flavor, and chili oil and bitter melon.

The bitter melon chili oil we use is sourced from Penguin Syokudo in Ishigaki Island, the birthplace of edible chili oil.



Soup

< Squid ink soup >

The melanin pigment in squid ink protects the skin from ultraviolet rays, and the natural moisturizing ingredients keep the skin moist.

It is also eaten as a medicinal dish to relieve fatigue.

The squid ink soup is topped with Ie Island wheat, Esima Jinriki, mullet roe, longevity grass, and sea grapes.

Main Dish

< Okinawa pork Saltimbocca >

A dish that originated in Rome, Italy, made by sauteing veal sandwiched between sage and prosciutto.

This time, we sandwiched Okinawa pork, sage, and prosciutto and cooked it at low temperature.

We also used Okinawan ingredients such as star fruit and winged beans as side dishes.

This meat dish uses sage (herb) to bring out the flavor of pork and prosciutto.



Dessert

< Shikuwasa tart, baked meringue >

This is a refreshing and sour dessert made with shikuwasa, which is in season in autumn.

Squeezing fresh juice into the shikuwasa tart will give you an even more autumnal feel in Okinawa.

Try the raspberry and hibiscus jelly and the fig and orange jelly in red wine syrup to cleanse your palate.

I hope you enjoy the last dish of the course.



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