

# **gordon grill**

***Fugu (Puffer Fish) Special***  
**Savour this coveted delicacy of Yamaguchi in Chugoku region of Japan,  
presented yōshoku-style**

**12 to 18 November 2022**

## **Appetiser**

### ***Fugu Ceviche***

avocado salsa, yuzu citrus marinade, red onions & serrano pepper  
\$22

### **Recommended pairing with Chomonkyo Daiginjo**

(A light, dry Japanese sake from Yamaguchi with a rich fruity aroma)  
\$15 per shot

### **Fritto Misto**

beer-battered puffer fish fillet & prawn tempura, with garlic aioli  
\$22

### **Recommended pairing with Chomonkyo Daiginjo**

(A light, dry Japanese sake from Yamaguchi with a rich fruity aroma)  
\$15 per shot

## **Main Course**

### **Trio de Poissons Bouillabaisse**

puffer fish, monkfish, blackthroat seaperch, fennel-saffron fumet & rouille  
\$48

### **Recommended pairing with Chomonkyo Junmai Daiginjo 50**

(A medium-dry Japanese sake with a full-bodied fragrance, balanced flavour and umami finish)  
\$13 per shot

## **Dessert**

### **Yamaguchicha Panna Cotta**

Milky Japanese rice cake, matcha ice cream, matcha cookies & yuzu gel  
\$16

### **Recommended pairing with Yamaguchicha cold brew**

(A richly-flavoured green tea with a natural bitterness tinged with sweetness, from the Ono district)  
\$9 per cup

## **Digestif**

### **Chomonkyo Daidai Liqueur**

Served on the rocks and if preferred, with a splash of soda water  
(A sweet and sour sake blended with the juice of oranges from Hagi city)  
\$11 per shot