



**Sushi & Japanese Food Event,  
Thomas Danby College, Leeds, February 2<sup>nd</sup> 2012**



7.00pm Welcome reception with Music from “Astring thing”

7.30pm seated on tables of 8

Japanese Food Shop

Open Sushi Bar

**Menu**

Sushi Canapés with Sake

A selection of fish, meat and vegetarian sushi

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Miso soup with a Green Tea Noodle Salad

Light miso soup with tofu and spring onion served with a noodle salad with wakame and  
shitake mushrooms marinated in sake, sweetened soy sauce & fresh ginger

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**(Served as sharing plates at your table)**

King Prawn & Vegetable Tempura

Served with a selection of flavoured dips

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(v) Vegetable Katsu Curry

Mixed Vegetables in Japanese curry sauce on a bed of steamed rice

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Stir Fried Noodles with Beef & Vegetables

Udon noodles with marinated sirloin of beef, bean-sprouts, spring onions, mixed  
vegetables and chilli with fresh coriander

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Yakitori Chicken Skewers

Skewers of chicken coated with yakitori sauce (Japanese BBQ sauce)

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Open Sushi Bar

Serving a selection of fish, meat and vegetarian sushi

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Exotic fresh fruit slices served with award winning Black Sesame Japanese ice cream

£25.00

(To include wine with the main course)