FESTIVE SET MENU

A TASTE OF NIPO AT CHRISTMAS

THREE COURSE 55 | FOUR COURSE 65

SUSHI APPETIZER

Natal Duck Roll
Crispy confit duck, cucumber and pickled mooli, topped with roast duck, orange-miso glaze, cranberry hoisin & crispy sage.

FESTIVE EXCLUSIVE

Blue Matcha Roll VG
Vibrant blue matcha sushi rice with beetroot, carrot, cucumber and mango.

STARTER

Tuna & Unagi Crispy Rice
Fresh tuna tartare, zesty lime and sriracha aioli on golden crispy rice, finished with rich, caramelised eel. A must try!

FESTIVE EXCLUSIVE

Duck Spring Rolls
Crisp shredded duck spring rolls with a rich tonkatsu dipping sauce.

Soft-Shell Crab Tempura
Delicately fried soft-shell crab in golden tempura batter, finished with togarashi, zesty yuzu mayonnaise and avocado purée.

FESTIVE EXCLUSIVE

Croquete de Costela
Rich braised short rib croquettes with tonkatsu, creamy kewpie mayonnaise and green onion.

Hot Honey & Chilli Pork
Tender slow-cooked pork glazed with sweet, fiery hot honey and chilli.

Spiced Mango V
Charred sweet mango with togarashi, creamy coconut, pickled shallots, kombu oil and micro coriander.

MAIN

Miso Kuro Cod
Premium, delicate black cod caramelised with a rich, sweet Japanese miso glaze, elevated by vibrant pickled ginger and nutty sesame notes.
**May contain bones*

Slow-Cooked Lamb Shank
Tender slow-cooked lamb shank served with silky yuca aligot, a rich and creamy cassava mash, finished with golden crisp onions.

Fillet Mignon
Exceptionally tender, lean fillet steak, robata grilled. Served with Maldon salt, wasabi, house seasoned fries.

Grilled Watermelon & Tofu VG
Compressed and grilled watermelon with tofu, crisp onion, pickled shallots, silky avocado purée, dressed leaves and delicate micro herbs.

Wok Noodles VG
Fried noodles, hearts of palm, couve and sweetcorn in a rich yakisoba sauce.

DESSERT

Yuzu Pistachio Panna Cotta
Silky, delicately set cream infused citrus notes of Japanese yuzu, crushed pistachios, honey tuile and vibrant tropical guava gel.

FESTIVE EXCLUSIVE

NIPO Berry Fusion
Juicy blueberries, raspberries and blackberries with silky dark chocolate ganache, guava gel and sesame crunch. *(Vegan option available.)*

**Please inform your server of any allergies or intolerances before ordering. Full allergen information is available on request.*