

# OMAKASE

Omakase is a Japanese phrase that literally means I'll leave it to you. Our Omakase menus are chosen to give you the full experience of Taste at Rustic.

---

## €45 OMAKASE

Available for groups of 6 or more between 5 & 5:30pm (subject to a 2.5 hour seating)

### BRICK TEMAKI

A dice of raw fresh fish bound in herbs with avocado and sesame, free standing in a crispy cone shaped pastry.

### MISO BROTH

Miso is a wonderful Japanese paste made from soya beans that we've used to make seasoned soups and stocks.

### NIGIRI x 3

Real hand sculpted sushi with well-seasoned rice underneath. Sometimes we dab on a little wasabi and we've played with the temperatures as well as the various tastes.

### COOKED OVER COAL

Done in a Peruvian and Japanese style. These are poached meats in various spices on metal rods. Cooked over Japanese charcoal, I've kept these large, to retain more flavour and we've used the best meat we could find.

### LIGHT DESSERT FINISH

It's often Japanese culture not to finish with dessert, however here we've tried to keep them light and take some of their technique to produce flavours that are still relevant.

## €60 OMAKASE

### BRICK TEMAKI

A dice of raw fresh fish bound in herbs with either truffle or avocado free standing in a crispy cone shaped pastry.

### MISO BROTH

Miso is a wonderful Japanese paste made from soya beans that we've used to make seasoned soups and stocks.

### NIGIRI x 6

Real hand sculpted sushi with well-seasoned rice underneath. Sometimes we dab on a little wasabi and we've played with the temperatures as well as the various tastes.

### WARM SEA BREAM & SHITAKE STEW

Thin slices of sea bream gently cooked over a naked flame, served with a marinaded shitake umami stew.

### STEAMING POTS OF RICH FLAVOUR STOCK

#### Duck or Salmon

Nabemono is a traditional Japanese style of cooking where ingredients are cooked together in a hot stock, broth or dashi. The main choice of the dish is either eaten with the broth or dipped in quickly with chopsticks to be cooked further. Here we've taken this idea making it full of flavour while keeping as light as possible.

### LIGHT DESSERT FINISH

It's often Japanese culture not to finish with dessert, however here we've tried to keep them light and take some of their technique to produce flavours that are still relevant.

---

---

## €80 OMAKASE

### BRICK TEMAKI

A dice of raw fresh fish bound in herbs with either truffle or avocado free standing in a crispy cone shaped pastry.

### MISO BROTH

Miso is a wonderful Japanese paste made from soya beans that we've used to make seasoned soups and stocks.

### NIGIRI x 6

Real hand sculpted sushi with well-seasoned rice underneath. Sometimes we dab on a little wasabi and we've played with the temperatures as well as the various tastes.

### SASHIMI

#### Lobster or John Dory.

Here we've taken different types of raw fish served on their own or as part of a dish. A different take on sliced and chopped fish but always incredibly fresh.

## STEAMING POTS OF RICH FLAVOUR STOCK

### Lobster or Beef

Nabemono is a traditional Japanese style of cooking where ingredients are cooked together in a hot stock, broth or dashi. The main choice of the dish is either eaten with the broth or dipped in quickly with chopsticks to be cooked further. Here we've taken this idea and tried to make it as full of flavour and as light as possible.

### LIGHT DESSERT FINISH

It's often Japanese culture not to finish with dessert, however here we've tried to keep them light and take some of their technique to produce flavours that are still relevant.

