



# The Fifth Sense Tasting Sessions

Wednesday 30th September & Wednesday 28th October 7pm

Take your tastebuds on a culinary tour of South East Asia, each dish complimented with a select wine from our Walrus menu. You will be guided through the following 6 courses. A lovely, decadent mid-week treat not to be missed. Enjoy.

1. **Tofu Sashimi Salad:** Sashimi of tofu, mixed leaves, white onion, black pepper and yuzu dressing (Japan)  
*Il Prosecco Spumante (Italy)*
2. **Ebi Katsu:** Breaded prawns with a hint of coconut, served with a hot sweet and sour sauce (Japan)  
*Domaine A'Artois Touraine Sauvignon Blanc - Loire (France)*
3. **3 Flavour Fish:** Salmon and white fish in a hot sweet and sour sauce (Japanese/Thai)  
*Bodegas Navajas Crianza - Rioja (Spain)*
4. **Tekkadon:** Thin strips of sashimi tuna, salmon and white fish, served over rice with a yuzu soy and pickles. (Japan)  
*Joseph Drouhin Beaujolais, Served Chilled (France)*
5. **Teriyaki Sirloin:** Tendersied sirloin rolled with bok choy, drizzled with sweet yakitori sauce. (Japan)  
*Ca' Montini Valpolicella Classico (Italy)*
6. **Chocolate brownie:** With coconut and pandan ice cream  
*De Bortoli Sparkling Shiraz (Australia)*

Tickets are limited at **£35** per head. Book early to avoid disappointment.  
t: 0161 828 8700 m: 07773016539  
e: walrus@walrusmanchester.com

