



2020 Japanese menu



Appetisers

Spicy tuna uramaki
sriracha mayo, crunchy shallots.

Seared salmon nigiri
nikiri, salmon roe.

Sea bream sashimi
tosazu.

House tartare
avocado, radish, furikake

Chicken karaage
vinegar sauce.

Smashed cucumber
chilli, sesame, garlic.

Mains

Rib of Spanish wagyu A5
aji panca.

Miso cod
padron, yuzu.

Sides

White asparagus
watercress, daikon.

Baby spinach
rabe, mustard-miso dressing, katsuobushi

Raff tomato
coriander sauce, nori.

Soba
green asparagus, edamame.

Dessert

Green tea brûlée
lychee.

€90 per person. (excluding VAT)

DRINKS PACKAGE BOLT-ON

No event would be complete without alcohol, which is why the CRISP team have designed the following drinks packages to seamlessly complement your food service, allowing you to fully kick back and enjoy the moment at hand.

BOLT ON PACKAGE ONE

TO START

a glass of bubbles

TO FOLLOW

half a bottle of wine per person // estrella galicia beer

sant aniol natural mineral water

sant aniol sparkling mineral water

TO DIGEST

sake junmai

TO FINISH

two cocktails per person

€30 per person

BOLT ON PACKAGE TWO

TO START

two cocktails per person

TO FOLLOW

half a bottle of wine per person // estrella galicia beer

sant aniol natural mineral water

sant aniol sparkling mineral water

€20 per person



Please contact our team to book your catered event!

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