

Menu

Module: Food & Beverage Operations

Module code: BMIH4002

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Sapore Nihon Restaurant

Our Italian-Japanese fusion restaurant combines the bold flavours and fresh ingredients of Italian and Japanese cuisine to create innovative and unique dishes. Our menu options represent our intention to highlight the best of both culinary traditions while also introducing our clients to novel flavour combinations. We also feel that this fusion of flavours and methods produces a distinctive and delectable eating experience. We choose our ingredients with great care to make sure they are of the finest caliber and in season. Our menu offers a selection of appetizers, entrees, desserts, and beverages that are in keeping with the restaurant's fusion theme and aesthetic. We are seeking foodies and adventurous customers that want a special eating experience. We aim to attract customers who appreciate high-quality ingredients and creative flavour combinations. Our menu choices were carefully selected to showcase the best Italian and Japanese cuisine. We have included classic dishes with a fusion twist, such as spaghetti with uni (sea urchin) and bottarga (cured fish roe), as well as original creations such as Caprese salad with tofu instead of mozzarella and a miso dressing. We have also considered special dietary requirements by including vegetarian options such as risotto with shiitake mushrooms and dashi broth and offering gluten[1]free and lactose-free options upon request. Our menu features sustainable and seasonal ingredients, and we strive to reduce our environmental impact through our operations. The pricing strategy considers competitor pricing and is designed to appeal to our target audience. We have created a visually appealing menu layout and design that is easy to read and understand, using colours, fonts, and images that make a cohesive brand image and theme. Overall, the idea behind our restaurant is to fuse the greatest elements of Japanese and Italian cuisine to produce something fresh and fascinating. Our target market consists of food enthusiasts that value the simplicity and freshness of both culinary traditions and are seeking novel experiences. Our menu options are a reflection of our goal to offer the best of both worlds while also introducing our consumers to fresh flavour fusions, from here and the logo which represents what to want and want we can achieve with our mix of ingredients.

Sapore Nihon Menu

Starter



Caprese salad with tofu instead of mozzarella and a miso dressing

£7

A twist on the classic Italian salad with fresh tomatoes, basil, and tofu instead of mozzarella cheese, all drizzled with a savory miso dressing.

Edamame with parmesan and truffle oil

£5

A Japanese appetizer of boiled soybeans in the pod, seasoned with parmesan cheese and truffle oil for an added depth of flavor.

Arancini with a wasabi mayo dipping sauce

£6

An Italian appetizer of deep-fried rice balls filled with cheese and served with a spicy wasabi mayo dipping sauce.

Bruschetta with shiso (Japanese herb) pesto and cherry tomatoes (V)

£6

An Italian appetizer of grilled bread topped with a shiso pesto and fresh cherry tomatoes.

Grilled eggplant with miso glaze and ricotta cheese (V)

£7

A dish of grilled eggplant glazed with a savory miso sauce and topped with creamy ricotta cheese.



Main Dish

Spaghetti with uni and bottarga

£16

A pasta dish featuring spaghetti tossed with uni (sea urchin) and bottarga (cured fish roe) for a rich and savory flavor.

Risotto with shiitake mushrooms and dashi broth (V)

£14

An Italian rice dish cooked with shiitake mushrooms and dashi broth for a deep umami flavor.

Tonkatsu parmesan with marinara sauce

£15

A fusion dish featuring a breaded pork cutlet topped with marinara sauce and melted parmesan cheese.

Spinach and ricotta ravioli with a soy-sesame sauce (V)

£13

An Italian pasta dish filled with spinach and ricotta cheese, served with a savory soy-sesame sauce.

Vegetable tempura with a tomato-basil dipping sauce (V)

£12

A Japanese appetizer of lightly battered and fried vegetables, served with a fresh tomato-basil dipping sauce.



Dessert



Tiramisu with matcha powder

£6

A twist on the classic Italian dessert with layers of ladyfingers, mascarpone cream, and matcha (green tea) powder for a unique flavor.

Panna cotta with yuzu sauce

£6

An Italian dessert of cooked cream set with gelatine and served with a tangy yuzu (Japanese citrus) sauce.

Gelato with black sesame flavour

£5

An Italian ice cream dessert flavored with nutty black sesame.



Beverage

glass/bottle

Pinot Grigio

£6/£20

Sho Chiku Bai Shirakabegura MIO (Sparkling Sake)

£7/ £25

Gavi

£6/ £23

Shirakabegura Tokubetsu Junmai

£8/£35

Peroni

£5

Kirin

£5

CocaCola

£3

Sprite

£3

Still/Sparkling water

£3

All prices are in GBP. Vegetarian options are marked with a (V). We also offer gluten-free and lactose-free options upon request. Our menu features sustainable and seasonal ingredients, and we strive to reduce our environmental impact through our operations.

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