

Bermuda Bonsai Night

Join us for a culinary adventure

Thursday, January 30th

Cocktails with a Bonsai Master @ 6.30pm

Dinner @ 7.30pm

A WELCOME SIGNATURE COCKTAIL AND SUSHI SAMPLERS

Our onsite Master Sushi Chef will prepare specialty rolls for guests to sample
Bonsai Master Anthony Hansen will give a brief tour and introduction of the
Bonsai Garden

5 Course Dinner

AMUSE BOUCHE

Jerk Spiced Local Chicken Lollipop
set over Soba Noodles & Japanese Style Pickled Vegetables

JAPANESE INFLUENCED GUINEA CHICK SANDWICH

Guinea Chick Tempura, Raisin Cinnamon Bread, Rainbow Slaw
with Takuan Special Sauce & Salmon Caviar

WAGYU BEEF NIGIRI

Torched Japanese A5 Wagyu Beef Nigiri
Sea Salt, Berm Fresh Micro Greens & Teriyaki Sauce

LOCAL FISH TEPANYAKI

Teppanyaki Style Local Fish
Mushroom Rice, Local Carrots & Kale Spring Roll

JAPANESE WHISKEY AND BERMUDA RUM

Bermuda Gold Rum Cake
Japanese Whiskey Banana flambeed table side
& Lychee Chantilly Cream

\$195 per person
includes service charge

Optional Wine Pairing Available

Call 236-6517 or email info@fourways.bm to
purchase your ticket or book a table of 10