DESSERTS

CHOCOLATE FONDANT

Indulgent dark chocolate fondant, delicately baked to reveal a luxuriously molten centre, served with Madagascan vanilla ice cream and a refined drizzle of chocolate sauce.

ICE CREAM

Silky Italian gelato, available in vanilla, chocolate or strawberry.

MOCHI

Delicate Japanese mochi in a selection of exquisite flavours: coconut, mango & passion fruit, chocolate & hazelnut and raspberry.

BAKED CHEESECAKE

Luxuriously rich and velvety baked cheesecake, set upon a delicate biscuit base and finished with an exquisite berry coulis.

Advance bookings are required for Christmas Day.
Non-fundable deposit of £10 per person.

Diners are welcome to bring their own alcoholic beverages. Soft drinks are sold on the premises.

01543 387 901

The Corn Exchange, Conduit St, Lichfield, WS13 6JU

www.rasalichfield.co.uk

reservation@rasalichfield.co.uk

info@rasalichfield.co.uk

RASA

SUSHI & JAPANESE KITCHEN

Christmas Menu

Christmas Menu Available

From November 23rd till January 9th 2027

3 Course	2 Course
£40.00	£35.00

Christmas Day (12pm-6pm)
3 Courses

£70 (adult) £40 (child under 12)

STARTERS

VEGAN TEMPURA
A delicate selection of seasonal vegetables, encased in an ethereally light tempura batter and fried to a crisp, golden perfection. Served with an elegant Japanese dipping sauce.

SWEET MISO CORN
Succulent charred corn segments, delicately grilled and lavishlycoated in a glossy miso glaze, delivering an exquisite harmony of caramelised sweetness and deep, savoury umami.

PRAWN CUTLET (Ebi Katsu)
Delicately minced prawn encased in a crisp, golden panko breaderumb coating, fried to perfection and served with our signature silky white sauce.

CALIFORNIA VEGAN ROLL (4pcs)
An exquisite harmony of vibrant pickled daikon, ruby red cabbage, crisp cucumber and velvety avocado, delicately rolled and finished with a silky vegan mayo for a refined, contemporary finish.

SUSHI TACO (2pcs)
Premium salmon, velvety avocado and crisp cucumber, delicately complemented by sweet red onion, served in a delicate, handcrafted sushi taco shell.

GRILLED SALMON ROLL (3pcs)
Flame-grilled salmon enveloped in creamy spicy mayo, delicately finished with fresh spring onion and toasted sesame for an elegant, aromatic finish.

For any alternative Vegan or Vegetarian options please inquire

Allergens
If you have any allergies or any special dietary requirements please inform us before you order

MAINS

SUSHI PLATTER

Gunkan Maki (2 pcs)
Delicately moulded sushi rice encased in premium nori, generously filled with finely seasoned seaweed and finished with fragrant toasted sesame seeds.

Samba Roll (4 pcs)
Flame-seared salmon layered over vibrant Asian slaw, delicately rolled and finished with velvety wasabi mayo and finely sliced spring onion.

Samba Cheese Roll (4 pcs)
Tempura prawn, avocado and cucumber, crowned with flame-seared salmon and delicate cheddar, finished with a rich teriyaki glaze and crispy shallots.

Salmon Nikkei (2 pcs)
Exquisite fresh salmon paired with luscious ripe mango,vibrant passion fruit, delicate red onion and fragrant coriander. A refined harmony of tropical sweetness, citrus brightness and fresh, delicate flavours.

CHICKEN GINGER UDON
Silken udon noodles expertly teppan-fried with tender chicken, delicate egg, crisp bean sprouts, red and spring onions, aromatic ginger and a refined hint of chilli. Finished with vibrant pickled ginger and fragrant fresh coriander.

TERYAKI LAMB
(supplement £5)
Prime rump of lamb, expertly grilled to perfection and lacquered with a glossy, umami-rich teriyaki glaze. Served over delicate soba noodles, elegantly dressed with a vibrant pea, herb and wasabi dressing, bringing a refined balance of freshness, sweetness and subtle heat.

TANTAMEN BEEF RAMEN
Slow-roasted teriyaki beef served in a rich, aromatic chicken broth with springy ramen noodles, delicate menma, vibrant kimchi, spring onion and fragrant coriander. Finished with a drizzle of warming chilli oil and a perfectly soy-stained egg.