

# { WINGS }

MENU PLATING



## SAMURAI

SWEET & SAVORY HOUSE TERIYAKI SAUCE MADE WITH MIRIN, RICE WINE, GINGER, & GARLIC. GARNISHED WITH TANGY JAPANESE MAYO.

### Chef's notes:

DEEP FRY 12 PIECES OF CHICKEN WINGS. TOSS INTO BOWL. COAT WITH 2 OZ OF SAMURAI SAUCE.

### Plating:

PLACE ON RECTANGLE PLATTER. STACK IN HORIZONTAL ROW TWO DEEP. DRIZZLE 1 OZ OF SPICY MAYO ZIG-ZAG ACROSS THE TOP. SPRINKLE WITH THIN CUT SCALLIONS.

### Allergens:

GLUTEN, SOY, EGG.

{ GARNISH }  
SCALLIONS

SHAKE HANDS WITH BEEF!

