



FESTIVE MENU
£70 PER PERSON 2022

Edamame, with Goma Shio Sesame Salt

~~~~~

Chilled Shitake Ichiban Dashi Soman Noodle, Tensu Flake, Ginger,  
Negi

~~~~~

Salmon Tataki with Fuji Apple Shallot Wafu, Fennel and Japanese
Potato

Spicy Tuna Cucumber Maki

~~~~~

Spicy Chicken Karaage, Toasted Sesame

Noboshi Prawn Tempura, Green Tea Salt, Sensu Broth, Shiso

~~~~~

New Season Asparagus, Yuzu Miso & Toasted Sesame

Ginger Miso Baby Chicken, Brown Butter Soya Garlic Ponzu

Yakinuku Beef Fillet, Hoba Leaf, Eringi Mushroom, Karashi
Mustard Miso

Maze Gohan Rice, Sesame Oil, Baby Corn, Spring Onion, Carrots,
Edamame

~~~~~

Mochi ice cream Selection of Three

*Adults need around 2000 kcal a day.*

*If you have any food allergies or intolerances, please speak to your waiter before ordering.*

*Please be aware that the traces of allergens used in our kitchen may be present.*

*Prices include VAT at current rate.*

*12.5% discretionary charge will be added to your bill.*