



FESTIVE DINNER MENU

PRE BOOK MENU - AVAILABLE FROM 5PM WEDNESDAY TO SATURDAY

3 COURSE 80.0 PER PERSON

STARTERS

CHOOSE ONE:

VEGETABLE KOMBU SALAD

ROMANESCO | CAULIFLOWER | BABY CORN | OLIVES

AVOCADO | PICKLED DAIKON | CHICKORYSPICY EDAMAME CHILLI, GARLIC SESAME

KOMBUJIME SEA BREAM CEVICHE

MANGO DRESSING

WRAPPED CHUTORO

OSCIETRA CAVIAR | DAIKON

MAINS

CHOOSE ONE:

BLACK COD YUZU MISO

SWEET & SOUR MISO | YUZU

JAPANESE A4 WAGYU STEAK (£20 SUPPLIMENT)

FOIS GRAS | TRUFFLE | SAKE SAUTEED SEASONAL VEGETABLES

PAN FRIED STONE BASS

COCONUT SALSA | STEM BROCCOLI

JAPANESE UDON NOODLES

CHILLI | GARLIC | MIXED VEGETABLES | SHISO OIL | SESAME

ALL MAINS SERVED WITH STEAMED RICE

DESSERTS

CHOOSE ONE:

MINCE PIE PARFAIT

TUILE

HAZELNNUT CHOUX

KOSHIAN MOUSSE



