



## FESTIVE SHARING MENU | £50

---

EDAMAME, SESAME YUZU SALT (VG) (V)

CHICKEN HIRATA, JAPANESE PICKLES, YUZU MAYO

MISO CARAMEL GLAZED AUBERGINE, FRIED GARLIC CRISPS, HERBS (VG) (V)

PRAWN HAR GOW

ROBATA TENDER STEM BROCCOLI, SATSUMA MISO WAFU, CRISPY SHALLOTS (VG)

CHICKEN EDAMAME SPRING ROLLS

SEARED SALMON BELLY MAKI, ASPARAGUS, MAYO

BEEF TACOS, AVOCADO, CRISPY ONION

CHICKEN YAKITORI, BABY LEEK, CORIANDER LIME GINGER MISO

ROCK SHRIMP STYLE TEMPURA, SEAWEED FURIKAKE, KIMCHI GARLIC MAYO

KOREAN CRISPY FRIED CHICKEN, SESAME & LIME

SPICY YELLOW FIN TUNA MAKI, AJI PANCA, CUCUMBER

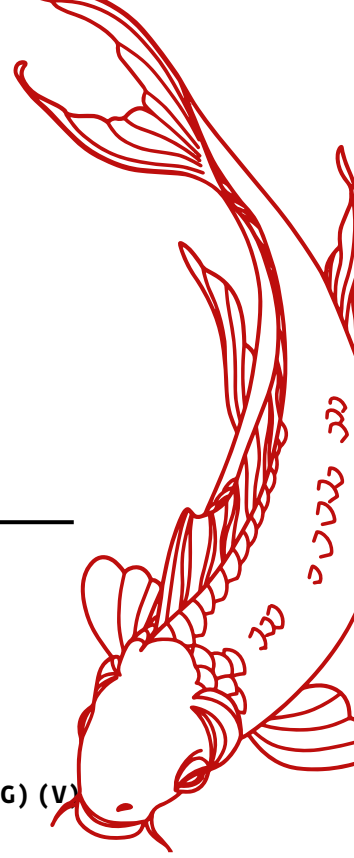
CHICKEN XIAOLONGBAO

### DESSERT

OMAKASE MOCHI SELECTION

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO THE TOTAL BILL





## FESTIVE MENU | £60

---

### STARTERS TO SHARE

EDAMAME, SESAME YUZU SALT (VG) (V)

BEEF TACOS, AVOCADO, CRISPY ONION

ROBATA TENDER STEM BROCCOLI, SATSUMA MISO WAFU, CRISPY SHALLOTS (VG)

CHICKEN HIRATA, JAPANESE PICKLES, YUZU MAYO

SEARED SALMON BELLY MAKI, ASPARAGUS, MAYO

WATERCRESS & FUJI APPLE SALAD, WITH AVOCADO WASABI DRESSING (VG) (V)

### MAIN COURSE

(CHOOSE ONE PER GUEST)

TERIYAKI SALMON BELLY, WASABI CREAM, ZUMA SALAD (GF)

OR

BABY CHICKEN, BARLEY GINGER MISO, CRISPY RICE NOODLE, CORIANDER & SESAME

**BOTH SERVED WITH**

STEAMED JAPANESE RICE, FURIKAKE (VG) (V)

### DESSERT

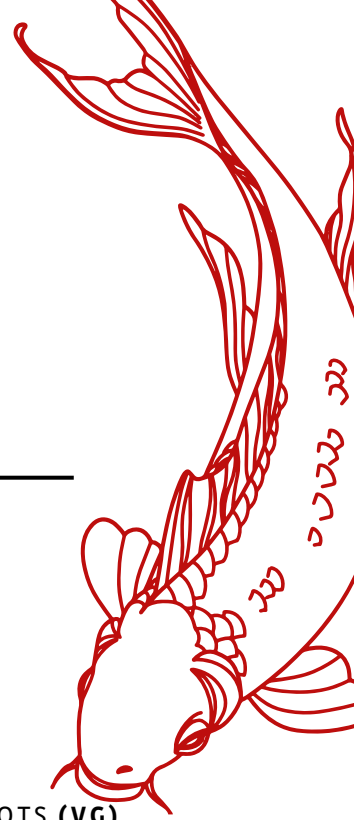
MATCHA TIRAMISU

AND

VANILLA TOFU CHEESECAKE, ROASTED KINAKO, SNOW WHITE CANDY FLOSS,  
GINGERBREAD ICE CREAM

**PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES**

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO THE TOTAL BILL





## FESTIVE MENU | £70

---

### STARTERS TO SHARE

EDAMAME, SESAME YUZU SALT (VG) (V)

ROBATA TENDER STEM BROCCOLI, SATSUMA MISO WAFU, CRISPY SHALLOTS (VG)

KOREAN CRISPY FRIED CHICKEN, SESAME & LIME

ROCK SHRIMP STYLE TEMPURA, SEAWEED FURIKAKE, KIMCHI GARLIC MAYO

SEARED SALMON BELLY MAKI, ASPARAGUS, MAYO

SPICY TUNA MAKI, AJI PANCA, CUCUMBER

### MAIN COURSE

(CHOOSE ONE PER GUEST)

IMPERIAL MISO BLACK COD, CHILLI LIME YUZU SAUCE (GF)

OR

YAKINUKU BEEF RIBEYE, SWEET POTATO NEST, ONION MISO, WASABI FURIKAKE

**BOTH SERVED WITH**

STEAMED JAPANESE RICE, FURIKAKE (VG) (V)

### DESSERT

MATCHA TIRAMISU

**AND**

VANILLA TOFU CHEESECAKE, ROASTED KINAKO, SNOW WHITE CANDY FLOSS,  
GINGERBREAD ICE CREAM

**PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES**

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO THE TOTAL BILL

