

Sample Menu

DELUXE

Starting from £80 a head includes 7 options

CANAPÉ

WAGYU BEEF TARTARE

Sushi rice. Soy egg emulsion.

MISO BLACK COD

Sesame. Crispy nori potato.

JAPANESE KING CRAB

Truffle.

AROMATIC CRISPY DUCK GYOZA

Sichuan. Hoisin.

KING SCALLOPS & CAVIAR

Crostini. Dill.

CHUTORO SASHIMI

Tare glaze. Nori.

SOY BRAISED PORK CHEEK MINI BAO

Kimchi puree. Crackling.

DESSERT

JAPANESE BLOSSOM TREE

Mochi. Candy floss.

CHEF'S TASTING MENU

WAGYU BEEF TARTARE

Soy egg emulsion. Chive.

JAPANESE MILK BREAD

Crispy lamb belly. Miso butter.

KING CRAB

Kimchi puree. Apple. Nori.

8oz BEEF FILLET

Soy & sesame sticky rice. Roast wild mushrooms.
Truffled chilli crunch.

MISO CARAMEL TART

Rhubarb compote. Caramelised white chocolate.

SHARING STYLE

SASHIMI GRADE HAMACHI NIGIRI

SOY & GARLIC MARINATED BEEF FILLET (Medium rare)

Gem lettuce 'wraps'

Soy & sesame sticky rice

House kimchi

Truffled chilli crunch

Scallion & ginger sauce

Furikake fries

Grilled tiger prawns

GOCHU SHELL SPECIAL

White chocolate

Miso caramel ice cream