

## Sample Menu

### PREMIUM

Starting from £60 a head

#### CANAPÉ

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##### MINI BEEF FILLET BAO

Truffle mayonnaise. Soy pickled shallot.

##### CHICKEN THIGH

Yakitori glaze. Pickled mooli.

##### LAMB RUMP

Soy & mint glaze. Pickled beetroot.

##### SASHIMI GRADE HAMACHI NIGIRI

Tare glaze. Nori.

##### SASHIMI GRADE TUNA TARTARE

Avocado. Sesame. Sushi rice.

##### CONFIT DUCK LEG GYOZA

Plum sauce. Pickled fennel.

#### DESSERT

##### SALTED CARAMEL MOCHI

Rhubarb & ginger compote.

## SET COURSE

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### JAPANESE MILK BREAD

Miso butter.

### MISO ROAST COD

Pickled onion puree. Roast pak choi. Crispy potato.

### KATSU PORK LOIN

Soy & sesame sticky rice. House kimchi. Truffled chilli crunch.  
Soy stained egg.

### MISO STICKY TOFFEE PUDDING

Yuzu banana. Salted crumble.

## SHARING STYLE

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### SPICY EDAMAME BEANS

### PORK QUAVERS

### SPICY TUNA MAKI

### SOY & GARLIC MARINATED BEEF SKIRT (Medium rare)

Gem lettuce wraps

Soy & sesame sticky rice

House kimchi

Truffled chilli crunch

Scallion & ginger sauce

Furikake fries

### CHOCOLATE & MANDARIN TRIFLE

Chocolate sponge & pastry cream

Mandarin compote

Sesame crumble