

SET MENU

£55 CHEF'S SELECTION OF DISHES BASED ON 2 SHARING

TO START TO SHARE

EDAMAME, YUZU SESAME, SMOKED SALT **VG**

STARTERS TO SHARE

KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING

ROCK SHRIMP TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO

VEGETABLE GYOZA, TOFU **VG**

MAIN COURSE CHOICE OF ONE

YAKINIKU GLAZED BEEF RIBEYE, CARAMELIZED ONION MISO

or

IMPERIAL MISO BLACK COD, CHILLI, LIME YUZU MISO

or

SALMON BELLY TERIYAKI, HIJIKI NI, CORIANDER LIME MISO

or

WHOLE MARINATED BABY CHICKEN, GOMA GINGER MISO DRESSING

COMES WITH SHARING SIDES:

JAPANESE STEAMED RICE, MIXED SESAME SEEDS **VG**

ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **V**

DESSERT

VANILLA CHEESECAKE, MANGO CHILLI SALSA **V**

OMAKASE MOCHI SELECTION **V**

VEGETERIAN/VEGAN ALTERNATIVES AVAILABLE

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL. PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

SET MENU

£70 CHEF'S SELECTION OF DISHES BASED ON 2 SHARING

INCLUDES GLASS OF CA'DEL CONSOLE PROSECCO EACH

TO START TO SHARE

EDAMAME, YUZU SESAME, SMOKED SALT **VG**

STARTERS TO SHARE

KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING

ROCK SHRIMP TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO

OMAKASE SUSHI SELECTION (8 PCS)

MAIN COURSE CHOICE OF ONE

YAKINIKU GLAZED BEEF RIBEYE, CARAMELIZED ONION MISO

or

IMPERIAL MISO BLACK COD, CHILLI, LIME YUZU MISO

or

SALMON BELLY TERIYAKI, HIJIKI NI, CORIANDER LIME MISO

or

WHOLE MARINATED BABY CHICKEN, GOMA GINGER MISO DRESSING

COMES WITH SHARING SIDES:

JAPANESE STEAMED RICE, MIXED SESAME SEEDS **VG**

ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **V**

KIMCHI FRIES WITH WASABI FURIKAKE 7.5 **V**

DESSERT TO SHARE

VANILLA CHEESECAKE, MANGO CHILLI SALSA **V**

OMAKASE MOCHI SELECTION **V**

TEA or COFFEE

VEGETERIAN/VEGAN/ NON-ALCOHOLIC ALTERNATIVES AVAILABLE

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL. PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.

SET MENU

£95 CHEF'S SELECTION OF DISHES BASED ON 2 SHARING

INCLUDES GLASS OF CA'DEL CONSOLE PROSECCO EACH

TO START TO SHARE

EDAMAME, YUZU SESAME, SMOKED SALT **VG**

STARTERS TO SHARE

KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING

ROCK SHRIMP TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO

OMAKASE DIM SUM SELECTION (6 PCS)

OMAKASE SUSHI SELECTION (8 PCS)

MAIN COURSE CHOICE OF ONE

YAKINIKU GLAZED BEEF RIBEYE, CARAMELIZED ONION MISO

or

IMPERIAL MISO BLACK COD, CHILLI, LIME YUZU MISO

or

SALMON BELLY TERIYAKI, HIJIKI NI, CORIANDER LIME MISO

or

WHOLE MARINATED BABY CHICKEN, GOMA GINGER MISO DRESSING

COMES WITH SHARING SIDES:

JAPANESE STEAMED RICE, MIXED SESAME SEEDS **VG**

ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **V**

WATERCRESS & NASHI PEAR SALAD, WASABI DRESSING, TOASTED TENSU **VG**

DESSERT TO SHARE

VANILLA CHEESECAKE, MANGO CHILLI SALSA **V**

OMAKASE MOCHI SELECTION **V**

SEASONAL FRUIT PLATTER **VG**

TEA or COFFEE

VEGETERIAN/VEGAN/ NON-ALCOHOLIC ALTERNATIVES AVAILABLE

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE TOTAL BILL. PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.