SET MENU

£55PP

CHEF'S SELECTION OF SHARING DISHES

TO START TO SHARE

EDAMAME, YUZU SESAME, SMOKED SALT **VE**

STARTERS TO SHARE

KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING

ROCK SHRIMP TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO

VEGETABLE GYOZA, TOFU **VE**

MAIN COURSE CHOICE OF ONE

SALMON BELLY TERIYAKI, HIJIKI NI, CORIANDER LIME MISO

or

WHOLE MARINATED BABY CHICKEN, GOMA GINGER MISO DRESSING

or

YAKINIKU GLAZED BEEF RIBEYE, CARAMELIZED ONION MISO *+£5 SUPPLEMENT*

COMES WITH SHARING SIDES:

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

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

DESSERT TO SHARE

MATCHA PANNA COTTA V
OMAKASE MOCHI SELECTION V

VEGETERIAN/VEGAN /HALAL ALTERNATIVES AVAILABLE

ALL PRICES ARE INCLUSIVE OF 20% VAT. A MANDATORY SERVICE FEE OF 12.5% IS ADDED TO THE TOTAL BILL FOR ALL GROUP & EVENTS BOOKINGS. PLEASE NOTE OUR FOOD IS PREPARED IN AN AREA WHERE ANY OF THE 14 MAJOR ALLERGENS MAY BE PRESENT AND THUS WE CANNOT GUARANTEE ALLERGEN-FREE DISHES . PLEASE SPEAK WITH A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS

VEGETARIAN SET MENU

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

TO START TO SHARE

EDAMAME, YUZU SESAME, SMOKED SALT **VE**

STARTERS TO SHARE

VEGAN PRAWN SESAME TOAST **VE**

WILD MUSHROOM DIM SUM **VE**

VEGETABLE GYOZA, TOFU **VE**

MAIN COURSE CHOICE OF ONE

JAPANESE MUSHROOM YAKI SOBA, ONION TERIYAKI, SHISO, EDAMAME **V**

****Can be made vegan*

COMES WITH SHARING SIDES:

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

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

DESSERT TO SHARE

MATCHA PANNA COTTA V

OMAKASE MOCHI SELECTION **V** *** *Can be made vegan*

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SET MENU

£70PP

CHEF'S SELECTION OF SHARING DISHES

INCLUDES GLASS OF CA'DEL CONSOLE PROSECCO EACH

TO START TO SHARE

EDAMAME, YUZU SESAME, SMOKED SALT **VE**

STARTERS TO SHARE

KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING

ROCK SHRIMP TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO

OMAKASE SUSHI SELECTION

OMAKASE DIM SUM SELECTION

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

DESSERT TO SHARE

MATCHA SLICE, MATCHA JACONDE, HAZELNUT, DARK CHOCOLATE GANACHE **V**
OMAKASE MOCHI SELECTION **V**

VEGETERIAN/VEGAN/ HALAL ALTERNATIVES AVAILABLE

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VEGETARIAN SET MENU

£70PP 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 **VE**

STARTERS TO SHARE

VEGAN PRAWN SESAME TOAST **VE**

WILD MUSHROOM DIM SUM, OYSTER, SHIMEJI, CORIANDER **VE**

VEGETABLE GYOZA, TOFU, MIXED VEGETABLE **VG**

VEGETARIAN MAKI , AVOCADO, CUCUMBER, ASPARAGUS **V**

MAIN COURSE CHOICE OF ONE

JAPANESE MUSHROOM YAKI SOBA, ONION TERIYAKI, SHISO, EDAMAME **V**

****Can be made vegan*

or

AUBERGINE MISO, BABY GEM LETTUCE, BUBU ARARE, TOMATO MISO **VE**

COMES WITH SHARING SIDES:

JAPANESE STEAMED RICE, MIXED SESAME SEEDS **VE**
ROBATA TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **V**

DESSERT TO SHARE

MATCHA SLICE, MATCHA JACONDE, HAZELNUT, DARK CHOCOLATE GANACHE **V**
OMAKASE MOCHI SELECTION **V**

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SET MENU

£90PP

CHEF'S SELECTION OF SHARING DISHES

INCLUDES GLASS OF TESTULAT CHAMPAGNE EACH

TO START TO SHARE

PADRON PEPPERS, JALEPENO DRESSING **VE**

STARTERS TO SHARE

KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING

ROCK SHRIMP TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO

OMAKASE DIM SUM SELECTION

SUSHI TO SHARE

UBA SUSHI SELECTION, NIGIRI, SASHIMI, MAKI ROLL

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 **VE**

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

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

DESSERT TO SHARE

MATCHA SLICE, MATCHA JACONDE, HAZELNUT, DARK CHOCOLATE GANACHE **V**

OMAKASE MOCHI SELECTION **V**

FRUIT PLATTER **VE**

VEGETERIAN/VEGAN/ HALAL ALTERNATIVES AVAILABLE

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