



BRUNCH PACKAGE

EVERY SATURDAY | 12PM – 3PM | £75 PER PERSON



CLAP SAKURA HIGBALL

Roku Gin, Sakura Vermouth, lavender cordial, Pomelo tonic

STARTERS ON DISPLAY

NIGIRI PREMIUM SELECTION: TARAMA SALMON | SEABASS SHISO

SIGNATURE ROLLS: SHRIMP TEMPURA ^{SF} | TUNA VOLCANO

SALAD SELECTION: SEAWEED SALAD ^{VG} | CLAP SALAD ^{GF} | SHIITAKE SALAD ^V

FRESH OYSTER SELECTION: HALF DOZEN 30 | DOZEN 55 ^{SF}

MINI CHA-SOBA
Tempura Sauce

PRAWN TOWER ^{SF}
Cocktail Sauce

SASHIMI ^{GF}
Salmon, Tuna, Hamachi

NIGIRI ^{GF}
Tuna, Seabream

TRADITIONAL ROLL ^{SF}
Salmon Roll, Mushi Ebi Roll

CEVICHE SELECTION ^{SF}
Seafood Moriawase Ceviche

VEGETARIAN NIGIRI ^{V, VG, VF}
Bell Pepper, Mango

VEGETARIAN ROLLS ^{V, VG, VF}
Avocado, Asparagus

MAIN COURSES

One main per person

PISTACHIO CRUSTED BABY CHICKEN ^{N, A}

GRILLED TOFU ^V

PORK BELLY

SALMON TERIYAKI

BLACK COD MISO 18

HALF-LOBSTER 'THERMIDOR' 35

KIMCHI LAMB KUSHI-YAKI 3pcs 10

WAGYU SIRLOIN 25

DESSERT

One to share between two

VANILLA PEANUT MILLEFEUILLE crispy filo, vanilla cream, homemade peanut praline ^N

MATCHA CHEESECAKE crumb base, baked matcha cheesecake, raspberry seeds, yoghurt sorbet

FRUITS OF THE DAY ^{V, GF}

- signature | A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.



DRINKS MENU

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BUBBLES

MV NYETIMBER CLASSIC CUVÉE 49
Sussex, England

NV VEUVE CLICQUOT YELLOW LABEL BRUT 75
Champagne, France

NV RUINART BLANC DE BLANCS 99
Champagne, France

ROSÉ

WHISPERING ANGEL 39
Côtes de Provence, France

MINUTY 281 99
Côtes de Provence, France

SAKE

DASSAI 23 JUNMAI DAIGINJO 75
Junmai Daiginjo, Yamaguchi Japan