

NEW YEARS EVE

£225 | 8:30PM-10PM

WINE PAIRING

£95 | £175



BITES おつまみ

EDAMAME TRUFFLE

CRISPY RICE WITH SALMON, OSCIETRA CAVIAR

WAGYU BEEF TARTARE & BIWA CAVIAR

STARTERS 前菜

KAISO SALAD AND WHITE GOME DRESSING

ROCK SHRIMP TEMPURA

HAMACHI CLAP WAY

SUSHI 寿司

SELECTION OF NIGIRI, SASHIMI AND MAKI

SASHIMI: AKAMI, YELLOWTAIL, SALMON

NIGIRI: SHISO SEA BASS, O'TORO CAVIAR

ROLL: KING CRAB, WAGYU BEEF YUZU KOSHO & SALMON VOLCANO

MAIN COURSES 主菜

BLACK COD

WAGYU BEEF SIRLOIN

SIDES 副菜

BROCCOLINI SAKE SOY, GARLIC CHIPS

KIZAMI WASABI MASHED POTATO

DESSERTS デザート

MATCHA CHEESECAKE

SELECTION OF MOCHI

SALTED CARAMEL TART



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.

NEW YEARS EVE

£175 | 6PM-8PM

WINE PAIRING

£95 | £175



BITES おつまみ

EDAMAME TRUFFLE

CRISPY RICE WITH SALMON, OSCIETRA CAVIAR

WAGYU BEEF TARTARE & BIWA CAVIAR

STARTERS 前菜

KAISO SALAD AND WHITE GOME DRESSING

ROCK SHRIMP TEMPURA

HAMACHI CLAP WAY

SUSHI 寿司

SELECTION OF NIGIRI, SASHIMI AND MAKI

SASHIMI: AKAMI, YELLOWTAIL, SALMON

NIGIRI: SHISO SEA BASS, O'TORO

ROLL: KING CRAB, WAGYU BEEF YUZU KOSHO & SALMON VOLCANO

MAIN COURSES 主菜

BLACK COD

OR

WAGYU BEEF SIRLOIN

SIDES 主菜

BROCCOLINI SAKE SOY, GARLIC CHIPS

KIZAMI WASABI MASHED POTATOS

DESSERTS デザート

MATCHA CHEESECAKE

SELECTION OF MOCHI



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