

BRUNCH PACKAGE

EVERY SATURDAY & SUNDAY | £65 PER PERSON



STARTERS ON DISPLAY

NIGIRI PREMIUM SELECTION: TARAMA SALMON I SEABASS SHISO
SIGNATURE ROLLS: SHRIMP TEMPURA SFI 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 SE 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

8 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



BEVERAGE PACKAGES

SATURDAY & SUNDAY



HOUSE £30

PROSECCO White/red/rose wine

PREMIUM £55

NV VEUVE CLICQUOT YELLOW LABEL BRUT Champagne

WHITE/RED/ROSE

COCKTAILS

APEROL SPRITZ
NIPPON SANGRIA
BLOODY MARY
SHIBUYA SHAKEDOWN
ESPRESSO MARTINI

SAKE JUMNAI SAKE

Drinks to be served one at the time for 90 minutes
Please note all prices include VAT at the current rate.
A discretionary service charge of 15% will be added to your final bill.