



Tasting Menu 夕食

Our five-course tasting menu has been hand crafted by our head Sushi chef George to enable our guests to experience authentic flavours with his delicate touch. Our head sommelier has created a wine journey to compliment these modern pan-Asian flavours.

ON ARRIVAL

MISO SOUP

Wakame Seaweed, Tofu, Spring onion

COURSE I

ORIENTAL SEAWEED SALAD

Goma Dressing

Gaia Assyrtiko, Santorini, Greece 75ml

COURSE II

SUSHI, SASHIMI & NIGIRI

Prawn Roll, Salmon Nigiri & Yellowtail Sashimi

Verdicchio de Matelica, Calpaola, Marche, Italy 75ml

COURSE III

Tempura Prawns

Sweet Soy & Ginger Sauce

Marsanne, Tahbilk, Nagambie Lakes, Australia 75ml

COURSE IV

TUNA TATAKI

Ponzu, Chilli, Sesame

Whispering Angel Chateau d'Esclans, France 75ml

COURSE V

SPICY TERIYAKI FILLET OF BEEF

Mushroom Teriyaki Rice, Japanese Pickles

Carmel Road Pinot Noir, Monterey, California 75ml

TO FINISH

SELECTION OF MOCHI ICE CREAM

Japanese dessert made from a sweet pounded rice dough wrapped around ice cream

Yuzu Sake 50ml

£85pp

£130pp with wine pairing



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Wakame Seaweed, tofu, Spring onion

COURSE I

ORIENTAL SEAWEED SALAD

Goma Dressing

Gaia Assyrtiko, Santorini, Greece 75ml

COURSE II

SUSHI SELECTION

Garden Roll, Cucumber Avocado Roll & Inari

Whispering Angel Chateau d'Esclans, France 75ml

COURSE III

CAULIFLOWER POPCORN

Teriyaki & Soy

Marsanne, Tahbilk, Nagambie Lakes, Australia 75ml

COURSE IV

LEEK & JAPANESE MUSHROOMS GYOZA

Steamed Dumpling & Spicy Ponzu Dipping

Verdicchio de Matelica, Calpaola, Marche, Italy 75ml

COURSE V

MISO TOFU

Spring Onion & Ito Togarashi

Carmel Road Pinot Noir, Monterey California 75ml

TO FINISH

MOCHI ICE CREAM

Japanese dessert made from a sweet pounded rice dough wrapped around ice cream

Yuzu Sake 50ml

£75pp

£120pp with wine pairing