



ON ARRIVAL

MISO SOUP

Wakame Seaweed, tofu

COURSE I

SUSHI SELECTION

Garden Roll, Cucumber Avocado roll & Inari

The Pale, Sacha Lichine, France 75ml

COURSE II

YU ORIENTAL SALAD

Hyashi wakame seaweed, Cucumber & Sesame Dressing

Gaia Assyrtiko, Santorini, Greece 75ml

COURSE III

VEGETABLE TEMPURA

peppers, asparagus, shitake, shimeji, oba, garlic soy sauce

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 (CHOICE OF TWO)

Carmel Road Pinot Noir, Monterey California 75ml

MISO DENGOKU

Miso glazed baked aubergine, fine Japanese miso orange foam, sweet mirin, yuzu zest

CAULIFLOWER STEAK JAPANESE PESTO

Japanese pesto, avocado pure, kizami wasabi, cashew nuts, pistachio raisins

TO FINISH

MOCHI ICE CREAM

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

Joostaberg, Noble Late Harvest Chenin Blanc, South Africa 50ml

£75pp

£110pp with wine pairing