

FESTIVE SET MENU 2024

3 COURSES | £38

AVAILABLE 18TH NOVEMBER TO 31ST DECEMBER

FOR THE TABLE

EDAMAME AND PRAWN CRACKERS

STARTERS

DYNAMITE CAULIFLOWER

crispy cauliflower florets
served with a sweet & spicy sauce (vg)

CHEF'S CHOICE NIGIRI

5-piece hand-pressed sushi - vg option

EBI TEMPURA

lightly battered & deliciously crispy tempura prawn
served with tempura sauce & sriracha mayo

SUSHI TACOS

2 crispy gyoza taco shells with a choice of fillings:
salmon & avocado | tuna & cucumber | teriyaki duck & cucumber
| dynamite prawn

CHICKEN KARAAGE

fried chicken thigh served with sriracha mayo

LARGE PLATES

CHEFS CHOICE SUSHI PLATTER

selection of freshly made nigiri and sushi rolls - vg option

TERIYAKI

sweet glazed teriyaki chicken or salmon, served with rice & pickles

RAMEN

with noodles, tea-stained boiled egg, bamboo shoots, pak choi, naruto,
sesame & spring onion in a rich chicken, pork or vegan broth. choose from:
seafood | nanban (chicken) | chashu (pork belly) | yasai (vegetable) - vg option

DUCK & MUSHROOM or TOFU & MUSHROOM UDON

served with tea-stained boiled egg, bamboo shoots & ginger,
in a rich broth (v) - vg option

DESSERTS

MATCHA CAKE

three layers of matcha, vanilla & white chocolate sponge,
with a gelatine coating, served with vanilla ice cream

HOJICHA CRÈME BRULEE

Japanese twist on this classic dessert, featuring a rich infusion
of roasted green tea (v)

APPLE GYOZA (vg)

cinnamon & apple dumplings with vegan vanilla ice cream
and salted caramel sauce

We cannot guarantee that our dishes do not contain traces of nuts, soy beans, milk, eggs, wheat, shellfish or fish.
Please ask a member of staff about the ingredients in your meal before placing your order, thank you.

(v) = vegetarian (vg) = vegan (gf) = gluten free

We include a discretionary 10% service charge on the bill, 100% of which goes to our restaurant teams.