

## FESTIVE SHARING MENU

£40 WITH DESSERT | £35 WITHOUT

### FOR THE TABLE

edamame beans - topped with black lava salt (vg) (gf)

### SUSHI TACOS

mixed platter of crispy gyoza taco shells with a variety of fillings (2pp);  
teriyaki duck & cucumber  
tuna & cucumber  
salmon & avocado

### DYNAMITE CAULIFLOWER

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

### BAO BUN PLATTER

mixed platter of steamed bao buns with a variety of fillings (1pp);  
chicken karaage with sriracha mayo  
marinated duck with teriyaki sauce  
soft shell crab with crab sauce  
oyster mushroom with truffle mayo

### JO MORIAWASE

mixed selection of sushi and sashimi chosen by our chef - gf option

### DESSERT

(SELECT 1)

### SHICHIMI CHOCOLATE TART

rich chocolate tart with a hint of Japanese chilli powder for a fiery kick (v)

### APPLE GYOZA

mini cinnamon & apple dumplings with vanilla ice cream  
& salted caramel sauce (v) - vg option

### SORBET

selection of flavours available (vg) (gf)

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

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.

## VEGETARIAN FESTIVE SHARING MENU

£35 WITH DESSERT | £30 WITHOUT

### FOR THE TABLE

edamame beans - topped with black lava salt (vg) (gf)

### SUSHI TACOS

crispy dynamite cauliflower in a sweet & spicy sauce (2pp)

### YASAI TEMPURA

lightly battered & deliciously crispy tempura vegetables  
served with tempura sauce & sriracha mayo (vg)

### BAO BUN PLATTER

oyster mushroom with truffle mayo (1pp)

### YASAI MORIAWASE

mixed selection of vegetarian sushi chosen by our chef - gf option - vg option

### DESSERT

(SELECT 1)

### SHICHIMI CHOCOLATE TART

rich chocolate tart with a hint of Japanese chilli powder for a fiery kick (v)

### APPLE GYOZA

mini cinnamon & apple dumplings with vanilla ice cream  
& salted caramel sauce (v) - vg option

### SORBET

selection of flavours available (vg) (gf)

## FOR GROUPS OF 6 GUESTS OR MORE

ALL OF THE PARTY MUST ORDER FROM THE SAME MENU  
(FESTIVE OR SPECIAL FESTIVE MENU)  
ALONGSIDE THE VEGETARIAN FESTIVE MENU.

MUST BE PRE-BOOKED.

£10 CARD AUTHENTICATION PER PERSON AT TIME OF BOOKING.

## TOKUJO FESTIVE SHARING MENU

PREMIUM FESTIVE MENU

£48 WITH DESSERT | £43 WITHOUT

### FOR THE TABLE

edamame beans - topped with black lava salt (vg) (gf) & miso soup (gf)

### SUSHI TACOS

mixed platter of crispy gyoza taco shells with a variety of fillings (2pp)  
teriyaki duck & cucumber | tuna & cucumber | salmon & avocado

### TEMPURA MORIAWASE

selection of tempura prawn & vegetables served with tempura sauce & sriracha mayo (vg)

### BAO BUN PLATTER

mixed platter of steamed bao buns with a variety of fillings (1pp);  
chicken karaage with sriracha mayo  
marinated duck with teriyaki sauce  
soft shell crab with crab sauce

### TOKUJO MORIAWASE

chef's selection of sashimi, nigiri, dressed tataki & futomaki, including hokkaido scallop,  
Ikura, line-caught tuna, hamachi, mackerel and KIBOU signature roll - gf option

### WAGYU ZUKUSHI (additional £50 per platter)

12-piece premium selection of wagyu sushi  
- maki, tataki, truffle nigiri, surf & turf nigiri & wagyu tartare

### DESSERT

(SELECT 1)

### SHICHIMI CHOCOLATE TART

rich chocolate tart with a hint of Japanese chilli powder for a fiery kick (v)

### APPLE GYOZA

mini cinnamon & apple dumplings with vanilla ice cream  
& salted caramel sauce (v) - vg option

### SORBET

selection of flavours available (vg) (gf)