



FESTIVE SHARING MENU

£41 WITH DESSERT | £35 WITHOUT

FOR THE TABLE

EDAMAME (vg) (gf)

black lava salt

PRAWN CRACKERS

sea salt & aonori

OMAKASE SMALL PLATES

(CHEF'S SELECTION)*

SALMON & WAGYU CRISP

toasted crispbread with wagyu tartar,
truffle mayo & unagi sauce or salmon,
avocado, sriracha mayo & tobiko,
topped with chives & chilli

TRUFFLE TERIYAKI TOFU (vg) (gf)

with shimeji mushrooms & truffle-infused
teriyaki sauce

SPICY CHICKEN ZANGI (gf)

crispy hokkaido-style deep-fried chicken
with spicy seasoning

DYNAMITE CAULIFLOWER (vg)

crispy cauliflower in a sweet-spicy
shichimi glaze

PORK GYOZA

steamed & pan-fried spiced pork
dumplings with gyoza dipping sauce

KABOCHA KOROKKE (v) vg-option

pumpkin croquettes with tonkatsu sauce,
sriracha mayo & aonori

TEMPURA

TEMPURA MORIAWASE

lightly battered & crispy selection of
tempura prawn, soft shell crab & vegetables,
served with sriracha mayo & kibou sauce

SUSHI & SASHIMI

VOLCANO ROLL

tempura fried futomaki roll filled
with salmon, avocado & tobiko
or red pepper & avocado (vg),
drizzled with sriracha mayo,
sweet chilli & unagi sauce

SASHIMI MORIAWASE (gf)

selection of the freshest sashimi,
selected by our chef

YASAI MORIAWASE (v) vg option

selection of vegetarian sushi

DESSERT

(SELECT 1)

SHICHIMI CHOCOLATE TART (v)

rich biscuit-based tart, topped with chocolate
infused with a hint of Japanese chilli

SESAME TIRAMISU (v)

black sesame mascarpone cream, coffee-
laced sponge fingers & chocolate powder

HOJICHA CRÈME BRÛLÉE (v) (gf)

Japanese twist on a French classic, featuring
a rich infusion of roasted green tea

APPLE GYOZA (v) - vg option

mini cinnamon & apple dumplings with
salted caramel sauce & vanilla ice cream

*CHEF'S SELECTION WILL BE BASED ON TABLE SIZE
AND FULL DIETARY REQUIREMENTS OF WHOLE PARTY.
PLEASE ADVISE ON BOOKING.
FOR TABLES UNDER 6, NOT EVERY ITEM WILL BE INCLUDED.