# **FESTIVE**

# SET MENU

2 COURSES £32 | 3 COURSES £38

### **STARTERS**

# CHEF'S CHOICE NIGIRI

 gf option – vg option hand pressed sushi

GOCHU HONEY WINGS – gf option sticky chicken wings glazed with honey, gochujang & sesame

### BLACK COD TEMPURA

black cod tempura with wasabi mayo, lemon & matcha

#### TRUFFLE TERIYAKI TOFU

(vg) (gf)
firm tofu with shimeji mushrooms
and an umami-rich truffle infused
terivaki sauce

#### PORK GYOZA

pan-fried pork gyoza with spiced mince & classic dipping sauce

#### MAINS

MISO BLACK COD – gf option caramelised miso black cod with furikake rice, Asian slaw, Japanese pickles & ginger

#### CHEE'S CHOICE SUSHI PLATTER

gf option – vg option
 mix of maki, nigiri, sashimi
 & snow crab temaki

# TRUFFLE RAMEN CHICKEN OR CHASHU

hakata noodles in an umami-rich truffle, mushroom soy broth topped with soft egg, chicken tempura or chashu (braised pork belly)

## TRUFFLE TERIYAKI UDON SALMON, PRAWN OR VEGETABLE

 gf option – vg option udon noodles tossed in truffle teriyak with shimeji mushrooms & micro greens, topped with salmon, ebi or vegetable tempura

# REFETERIYAKI (of)

sweet teriyaki glazed beef sirloin, served with Asian slaw, steamed rice & Japanese pickles

## **DESSERT**

# ASSORTED MATCHA AND WHITE CHOCOLATE PLATE

three-matcha dessert: mochi, ice cream & daifuku with white chocolate

APPLE GYOZA – vg option mini cinnamon & apple dumplings with salted caramel sauce & vanilla ice cream

#### JAPANESE GARDEN

rich chocolate ganache & creamy sesame mousse topped with chocolate soil & sesame

#### YUZU CHEESECAKE

yuzu curd topped mascarpone cheesecake with a classic biscuit base

MOCHI (gf)

traditional Japanese ice cream balls

– selection of flavours available

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