

# *Balloons in Bloom*

## **Welcome Cocktail**

The Surrey Drift – Suntory Toki Japanese Whisky, peach, jasmine, citrus

## **Starter**

Tonic of Botanicals – shiso, nasturtium, artichoke

## **Tartar Platter**

Hokkaido Scallop	yuzu kosho, shio koji, ginger pearls
Dry-aged Tuna	ponzu jelly, tosazu, fresh truffles
Salmon	green chilli, pink pepper, crispy leeks
Yellowtail	juniper miso, pickled cucumber, bubu arare
Seasonal Ceviche	tiger milk, coriander, hanaho

## **Salad**

Seasonal Salad – rhubarb, sour cucumber, sake kasu jelly

## **Yakiniku**

Chilean Seabass  
Wild Alaskan Prawn  
Koji-cured Monkfish  
Spanish Octopus  
Seasonal Vegetables

with Japanese steamed rice and pickles

## **Pudding**

Origami – matcha, yuzu, opalys chocolate



*Every care is taken to avoid cross-contamination from allergens during preparation. However, we do operate in a kitchen that handles allergenic ingredients; we do not have a dedicated allergen-free zone or fryers, and we are not a nut-free establishment.*

*Yakiniku barbecues are shared for meat, fish and vegetables and may present a risk of cross-contamination.*

*A discretionary 13.5% service charge will be added to your bill. Suitable for pescatarians.*