



Tasting Menu 夕食

Our seven-course tasting menu has been hand crafted by our head Sushi chef George to enable our guests to experience authentic flavours with his delicate touch. Our head sommelier has created a wine journey to compliment these modern pan-Asian flavours.

ON ARRIVAL

MISO SOUP

Wakame Seaweed, Tofu, Spring onion

COURSE I

SASHIMI SALAD

Yellowtail & Salmon

Marsanne, Tahbilk, Nagambie Lakes, Australia 75ml

COURSE II

CHEF'S CHOICE SUSHI ROLL

Ginger & Wasabi

Verdicchio de Matelica, Calpaola, Marche, Italy 75ml

COURSE III

TEMPURA PRAWNS

Sweet Soy & Ginger Sauce

Gaia Assyrtiko, Santorini, Greece 75ml

COURSE IV

SALMON TATAKI

Ponzu, Chilli, Sesame

Whispering Angel Chateau d'Esclans, France 75ml

COURSE V

BLACK COD CROQUETTE

Yuzu Truffle mayo

Pinot Noir, Les Colombiers 75ml

TO FINISH

MOCHI (ICE CREAM)

Yuzu Sake 50ml

£85pp

£130pp with wine pairing



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ON ARRIVAL

MISO SOUP

Wakame Seaweed, tofu, Spring onion

COURSE I

AGEDASHI TOFU

Sweet soy, mirin, kombudashi broth

Marsanne, Tahbilk, Nagambie Lakes, Australia 75ml

COURSE II

CHEF'S CHOICE SUSHI ROLL

Ginger & Wasabi

Verdicchio de Matelica, Calpaola, Marche, Italy 75ml

COURSE III

CAULIFLOWER POPCORN

Teriyaki & Soy

Gaia Assyrtiko, Santorini, Greece 75ml

COURSE IV

LEEK & MUSHROOMS GYOZA

Steamed Dumpling & Spicy Ponzu Dipping

Whispering Angel Chateau d'Esclans, France 75ml

COURSE V

YAKISOBA

Vegetable gyoza, Bean sprouts, Pak choi, red chillies, cabbage

Pinot Noir, Les Colombiers 75ml

TO FINISH

MOCHI (ICE CREAM)

£75pp

£120pp with wine pairing