

# FESTIVE OMAKASE MENU £90/PERSON

WITH FESTIVE COCKTAIL £100/PERSON

(TO SHARE FOR 2)

## EDAMAME

*Wild Fennel Salt or Spicy Kombu Dressing*

## BLUEFIN TUNA TARTARE

*Smoked Gouchjang Soy, Confit Egg Yolk, Pistachio*

## SCALLOP TEMAKI

*Japanese Scallop, Mixed Greens, Crispy Leeks*

## T.F.C NANBAN

*Fried Chicken, Smoked Daikon Tartare*

## SAKE KOMBU CABBAGE

*Created by, Maru London*

## POPCORN SHRIMP TEMPURA

*Spicy Mayo and Butter Ponzu*

## WAGYU SANDO

*Kagoshima A5 Sakura Wagyu, Tonkatsu Sauce, English Mustard*

## SUKIYAKI ROLL

*Slow Cooked A5 Kagoshima Wagyu, Field Greens, Quail Eggs  
& Tare Sauce*

## BLUEFIN TUNA CRUNCH ROLL

*Spicy and Crunchy and Crunchy and Spicy*

## MOCHI ICE CREAM

*Choice of Flavour*

SERVICE CHARGE

VAT IS INCLUDED AT CURRENT RATE. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

ALLERGIES AND INTOLERANCES

IF YOU HAVE ANY SPECIFIC ALLERGIES OR CONCERNS, PLEASE LET US KNOW



## CHRISTMAS MENU

IN COLLABORATION WITH

# THE HOUSE OF SUNTORY

The Nature and Spirit of Japan

### HAKU HIGHBALL

*Haku Vodka ~ Redbell Pepper Shrub ~ Citrus & Sugar ~ Soda*

### ROKU MARTINEZ

*Roku Gin ~ Grape Molasses - Vermouth*

### TOKI COLINS

*Toki Whisky ~ Plum Sake ~ Pear ~ Ginger Ale*

**HAKU.  
VODKA**  
THE JAPANESE CRAFT VODKA



**ROKU GIN**  
THE JAPANESE CRAFT GIN

**SUNTORY  
WHISKY  
TOKI™**



*All cocktails available at £13*

*VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.*