



Christmas Special Wagyu Course

£135 per person

4th December 2020 – 27th December 2020 (Christmas Day: Closed)

Welcome Champagne Cocktail Upon Arrival

Starters

Grilled, thinly sliced Kagoshima Beef sirloin, Tamaru-Ya wasabi

12-hour Kagoshima Beef, turnip, truffle

Sashimi-style Kagoshima Beef, caviar, Sansyo-Chili miso, lime

Kagoshima Beef stock, thin noodles, sliced Kagoshima Beef

Sushi Selections

Kagoshima Beef Sirloin, sea urchin, cheese and truffle cream sauce

Hokkaido-Kombu marinated Kagoshima Beef, grated radish, Ponzu, chives and okra sauce

Saikyo-Miso marinated Kagoshima Beef, yuzu wasabi

Kagoshima Beef Sirloin, Peony Shrimp, Hanaho Shiso

Kagoshima Beef thigh, foie gras, Kagoshima Beef stock, teriyaki sauce

Kagoshima Beef, Shabu-Shabu style cuttlefish

Kagoshima Beef burger, soy sauce, house mayonnaise

20-day aged Kagoshima Beef, Nori seaweed

Soup

Kagoshima Beef, porcini mushroom miso soup

Dessert

Seasonal Fresh Fruit

Terms and Conditions:

Advance booking is required. Please notify us in advance for any allergies.