

OMAKASE CHRISTMAS DINNER 7 COURSE £115

FIRST APPETISER

Wagyu tataki, Toro and Sea Urchin with Cheese and Truffle sauce

SECOND APPETISER

Porcini mushroom croquette with Foie Gras

SASHIMI

Assorted sashimi selection

WAN MONO

Seasonal Turnip and Chicken wing in dashi stock soup

MAIN COURSE

Special Wagyu Fillet steak and grilled seasonal vegetable on Kombu seaweed served with spicy mature americaine sauce

SUSHI

King Salmon & Saikyo Black Cod chirashi Sushi, with soft-boiled egg and Miso soup

DESSERT

Tofu Brulee with Strawberry