

OMAKASE 5 COURSE
£85

TWO-TIERED APPETISER

*Daily selection of appetiser and
11 assorted sashimi selection of fresh fish and vegetables*

CHEF'S SPECIAL DISH OF THE DAY

Two dish from chef daily selection

MAIN COURSE

Chirashi sushi served with soup

or

*9 assorted sushi selection of nigiri and seafood sushi
served with soup*

or

*Saikyo Black Cod Karaage and Japanese Wagyu steak
served with grilled vegetables, rice and soup*

or

*Japanese Wagyu steak
served with grilled vegetables, rice and soup*

DESSERT

Daily selection of assorted dessert

OMAKASE 3 COURSE
£65

TWO-TIERED APPETISER

*Daily selection of appetiser and
11 assorted sashimi selection of fresh fish and vegetables*

CHEF'S SPECIAL DISH OF THE DAY

One dish from chef daily selection

MAIN COURSE

Chirashi sushi served with soup

or

*9 assorted sushi selection of nigiri and seafood sushi
served with soup*

or

*Saikyo Black Cod Karaage and Japanese Wagyu steak
served with grilled vegetables, rice and soup*

or

*Japanese Wagyu steak
served with grilled vegetables, rice and soup*

OMAKASE DRINK PAIRING

*Selection of 3 or 5 drinks from sake, wine or shochu
chosen by our sommelier, depending on chef's daily selection of dish and your own preferences.
Please ask a member of staff for our recommendation.*

*Food allergies and intolerances: Please speak a member of staff about your requirements before ordering
Our fish is responsibly caught from sustainable source*