

# *Christmas Special Omakase Course*

*£115 per person*

*2nd December 2021 – 24th December 2021 (Dinner)*

## **Starters**

*Wagyu Sirloin confit tartare, mozzarella cheese and yuzu tartare*

*Saikyo-Miso marinated British Beef Thigh Katsu, salted fig compote*

*Spanish Chu-Toro Sashimi, wasabi and tamari soy marinated linguine*

## **Sushi Selections**

*Roast Wagyu Rib-Eye Croissant, lemon oil marinated watercress*

*Salted Seabass, pickled shiso leaf lemon olive oil*

*Katsuo-dashi tamari soy marinated Akami, kombu jelly*

*Wagyu Sirloin Steak with homemade yuzu pepper, Foie Gras nigari, salted lime*

*Kombu marinated Salmon seared, yuzu miso cream cheese*

*Kimchi and Chive marinated French Squid, sesame and sesame oil*

*Kombu marinated Chu-Toro, jalapeno tartare and salted orange*

*Spanish Sirloin and pickled beetroot, courgette, carrot Chirashizushi, truffle and chive*

## **Dessert**

*Matcha Millefeuille and Sesame Tofu, matcha chocolate and vanilla ice cream*