



NEW YEAR'S EVE

EARLY SEATING | 5:30PM - 7:30PM

£145



A WELCOME GLASS OF
R DE RUINART N.V. CHAMPAGNE

BITES

GRILLED EDAMAME yuzu miso VG
CHEESE PUFFS cured wagyu, fresh black truffle

STARTERS

CRISPY BEEF SALAD crispy potato, sweet soy
SALMON TATAKI kabosu wafu soy

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI

SASHIMI

CHU TORO | SALMON | YELLOWTAIL

NIGIRI

AKAMI | HAMACHI | SEABASS

MAKI

SPICY TUNA ssamjang, spicy furikake, wasabi mayo
WAGYU asparagus tempura, Oscietra caviar, yakiniku sauce

MAIN COURSES

WAGYU STEAK STRIPLOIN truffle mayo & black fresh truffle
BAKED MISO COD mustard miso sauce
BROCCOLI kuromane miso

DESSERTS

NAMERAKA WHITE CHOCOLATE & MATCHA SABLÉ strawberry ice cream
FRUIT SELECTION VG



NEW YEAR'S EVE

LATE SEATING | 8PM - 11PM

£245



A WELCOME GLASS OF
R DE RUINART N.V. CHAMPAGNE

BITES

GRILLED EDAMAME yuzu miso VG
TARTARE otoro & caviar, rice crackers
CHEESE PUFFS cured wagyu, fresh black truffle

STARTERS

CRISPY BEEF SALAD crispy potato, sweet soy
HAMACHI chili relish, red pepper dressing
ROCK SHRIMP TEMPURA spicy chili mayo, chives SF

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI

SASHIMI

CHU TORO | SALMON | YELLOWTAIL

NIGIRI

AKAMI | HAMACHI | SEABASS

MAKI

SPICY TUNA ssamjang, spicy furikake, wasabi mayo
WAGYU asparagus tempura, Oscietra caviar, yakiniku sauce

MAIN COURSES

WAGYU STEAK STRIPLOIN truffle mayo & black fresh truffle
BAKED MISO COD mustard miso sauce
BROCCOLI kuromane miso

CLAP DESSERT PLATTER

NAMERAKA WHITE CHOCOLATE & MATCHA SABLÉS strawberry ice cream
DULCE DE LECHE mousse, caramel, dark chocolate sponge
FRUIT SELECTION VG

A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish
Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.
Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.