



WEEKEND BRUNCH

SATURDAY & SUNDAY | 12PM-3PM | £59 PER PERSON
FIVE COURSE SHARING MENU SERVED OVER TWO HOURS



STARTERS

STEAMED EDAMAME sea salt GF, VG, V
MISO SOUP wakame, tofu, spring onions GF
CHICKEN KARIAGE



SUSHI PLATTER

NIGIRI salmon, tuna, sea bass
SASHIMI salmon, tuna, yellowtail



MAKI

EBI TEMPURA, BATTERA SALMON, TUNA VOLCANO,
CUCUMBER HOSOMAKI, MIXED SEAFOOD MAKI



MAINS & SIDES

ALL INCLUDED

WAGYU STEAK
BLACK COD
CHICKEN BARLEY MISO

BROCCOLI
CRISPY SMASHED BABY POTATO
JAPANESE STEAMED RICE



DESSERT PLATTER

CLAP CHOCOLATE FONDANT hot chocolate fondant, sesames soil, goma ice cream
VANILLA-PEANUT MILLEFEUILLE crispy filo, vanilla cream, homemade peanut praline
EXOTIC FRUITS OF THE SEASON

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.



BEVERAGE OFFERING

SERVED OVER TWO HOURS



BOTTOMLESS COCKTAILS

£59 PER PERSON



BLOODY MARY

Belvedere vodka, tomato juice, lemon juice, Bloody Mary mix

NIPPON SANGRIA

Sake Junmai Ginjo, Lillet Rosé, Italicus, Yuzu-shu, rooibos tea,
seasonal berry infusion

SAKURA SPRITZ

Elderflower, Rue Berry, Rose, Prosecco

SHIBUYA SHAKEDOWN

Volcan Blanco Tequila, yuzu, coriander, lime, honey agave,
togarashi salt, sansho pepper

HAPPY END

Eminente Ambar Claro 3 Year Old, Hokkaido concentrate milk, coconut,
orange juice, passion fruit, white chocolate

ESPRESSO MARTINI

Homemade vanilla vodka, espresso, homemade shochu coffee liqueur,
vanilla syrup

BOTTOMLESS CHAMPAGNE

£75 PER PERSON



RUINART

R de Ruinart, N.V.

Drinks to be served over two hours.

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