

FESTIVE TASTING MENUS

(PRICED PER PERSON, ONLY AVAILABLE AS A CHOICE FOR THE WHOLE TABLE) SUBJECT TO AVAILABILITY

FESTIVE SEKUSHI MENU

£95 PER PERSON
(MINIMUM 2 PEOPLE)

CRISPY ROCK SHRIMP
YUZU MAYO
YELLOWTAIL SASHIMI
GREEN MANDARIN PONZU
CRISPY DUCK & WATERMELON

GRILLED TIGER PRAWN
CHILLI & LIME
EDAMAME GYOZA
SZECHUAN PEPPER

SASHIMI & SUSHI PLATTER

SPICY BEEF TENDERLOIN
SALMON TERIYAKI
COMA & WATERCRESS
TENDERSTEM BROCCOLI
CHILLI SAUCE

VANILLA CHEESECAKE
CHOCOLATE FONDANT

FISHMAS MENU

£135 PER PERSON
(MINIMUM 2 PEOPLE)

OYSTER GILLARDEAU
SMOKED CHILLI
CRISPY ERYNGII MUSHROOM
BLACK TRUFFLE
YELLOWTAIL CEVICHE

KING CRAB CROQUETTE
AJI MAYO
WAGYU & FOIE GRAS GYOZA
UME & TRUFFLE
GRILLED SCALLOP
JALAPEÑO & PICKLED APPLE

SUSHI & SASHIMI PLATTER

JAPANESE A5 WAGYU SIRLOIN
GRILLED LOBSTER
FERMENTED CHILLI, YUZU & MINT
GREEN ASPARAGUS
SMOKED DASHI

SEXY FISH FESTIVE PLATTER

FESTIVE PREMIUM MENU

£175 PER PERSON
(MINIMUM 2 PEOPLE)

OYSTER GILLARDEAU
SMOKED CHILLI
TUNA TATAKI
CAVIAR, TRUFFLE MAYO & YUZU SOY
LOBSTER TEMPURA
SMOKED MARIE ROSE

A5 WAGYU TOAST
TRUFFLE MAYO
GRILLED SCALLOP
JALAPEÑO & PICKLED APPLE
TURBOT CARPACCIO
BROWN BUTTER PONZU, WHITE TRUFFLE

PREMIUM SUSHI & SASHIMI PLATTER

JAPANESE A5 WAGYU SIRLOIN
CHILEAN SEABASS
GOLD CAVIAR
SWEET CORN FRIED RICE & TRUFFLE

SEXY FISH FESTIVE PLATTER

A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. FOR DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS PLEASE SCAN THE QR CODE. HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS

