

WINE PAIRING

50

Albarino Sobre Lias, Casal Caeiro Spain

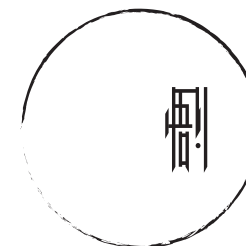
Saint Roch Provence Rose, Les Maitres Vignerons, France

Ridge View Bloomsbury, England

Gamay Vin De France, Dubeouf France

Kabuki Momoshu Peach Sake, SOA England

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SATORI NO AJI

Taste of a Moment

This taste, this time -
a fleeting world, never the same,
each flavor a gift.

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CLASSIC TASTING MENU

75

Sushi & Sashimi Platter

*Salmon and Tuna Sashimi, Tuna and Salmon Nigiri,
Crab California Roll*

Miso Soup

Langoustine, Tofu, Spring Onion

Ebi and Yasai Tempura

Mooli Tempura Sauce

Karaage

Fried Chicken, Tobiko, Sweet Syrup

Scallops

Grilled Sea Scallops, Preserved Lemon

Duck Breast

*Grilled Honey and Soy Duck, Tender Stem Broccoli, Mooli, Plum Sauce,
Sesame Foam*

Lamb Cutlet

*Grilled Pink Pepper Lamb Cutlet, Sesame Heritage Carrot, Yuzu, Mint
Yogurt*

Crème Brulee

Japanese Coffee Crème Brulee with Chocolate Brownie

SIGNATURE TASTING MENU

120

Hinomaru

*Black Dragon Pineapple Rum, Togarashi 7 Spices, Orange Flower,
Hibiscus Wine, Lactic. Our Signature Cocktail-Representing
The Japanese Flag*

Sashimi and Sushi Platter

*Tuna Sashimi. Hamachi Sashimi, Salmon Sashimi, Salmon Nigiri, Tuna Nigiri,
Wagyu and Truffle Futomaki Roll, Crab California Maki Roll*

Miso Soup

Langoustine, Tofu, Spring Onion

Lobster and Yasai Tempura

Mooli Tempura Sauce

Black Cod

Miso Cod Fillet, Pak Choi and Sake Butter Sauce

Robata

*Grilled Wagyu Beef Skewer, Green Pepper Corn
Grilled Chicken Thigh and Leek Yakitori*

Baked Mount Fuji

Matcha Ice -cream, Meringue, Japanese Whisky

Prices per person. Minimum 2 people.

*If you have any food allergies or intolerances, please speak to a member
of our team. A discretionary 12.5% service charge will be added to your bill.*