

WINE PAIRING

55

*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*

COCKTAIL PAIRING

55

*Hinomaru Black Dragon Pineapple Rum, Togarashi 7 Spice, Orange Flower,
Hibiscus Wine, Lactic
Tropical | Velvety | Intriguing*

*Shoku zen Haku Japanese Craft Vodka, Lime Leaf, Lemongrass, Dry Dragon
Sparkling Tea
Fresh | Floral Citrus | Refreshing*

*Osaka Loop Raging Scotsman Winter Spiced Whisky, Nikka Whisky From
The Barrel, Nashi Pear, Quince, Bee Pollen, White Miso, Honey
Soft | Rich | Juicy Sweetness*

*Harumi Kabuki Momoshu Peach Sake, Mandarin, Honey, Almond
Light | Fragrant | Nutty Warmth*

SAKE PAIRING

50

*Shirayuki Classic Junmai sake is an extremely popular style found around Japan
and is a great introduction to the beverage. Pairs well with most
foods and can be served hot or cold.*

*Gentle Breeze Elegant with aromas of melon, strawberries, ripe tomato, and peach
yoghurt. Perfect for a cool summer's evening. Served cold.*

*Akashi-Tai Junmai Junmai Ginjo Sparkling Sake where delicacy meets zest, featuring hints
of lemon peach and banana*

*Kodakara Umeshu This Daiginjo and Kasutori shochu based liquor is made from the finest
fruit of Japan, perfect at the end of your meal. Served cold.*

NON ALCOHOLIC WINES

Available on request

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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.

CLASSIC TASTING MENU

85

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

Hotateyaki

Scallops & Spring onion orb, Yuzu Avacado, Nori Cheddar

Tea Smoked Miso Aubergine

Crispy Onion, Sesame

Negima Yakitori

Chicken Thighs, Leek

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

135

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*

Hotate & Shiitake Ramen

Hand Crafted Udon with Miso

Lobster and Yasai Tempura

Mooli Tempura Sauce

Black Cod

Miso Cod Fillet, Pak Choi and Sake Butter Sauce

Wagyu Tataki

Seared Wagyu beef Tataki With Red Onion and Black Truffle Ponzu

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.*