

## 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

### 55

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

*De - Ai* *Konishi Shuzo Sparkling Sake where delicacy meets zest, featuring hints of elder flower, peach and grape fruit.*

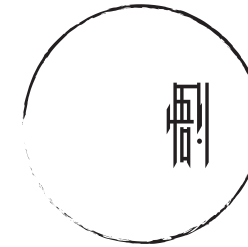
*Shirayuki Classic* *Junmai sake is an extremely popular style found around Japan and is a great introduction to the beverage. Pairs well with most foods and can be served warm or cold.*

*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

95

### Sushi Platter

*Salmon Nigiri, Tuna Nigiri, Salmon and Avocado Maki,  
Vegetarian Futomaki*

### Miso Soup

*Langoustine, Tofu and Spring Onion*

### Ebi and Yasai Tempura

*Mooli Tempura Sauce*

### Crab and Cabbage Pancake

*Hokkaido Style Sweet Corn Sauce*

### Tea Smoked Miso Aubergine

*Crispy Onion & Sesame*

### Salmon and Tuna Tataki

*Ginger Beetroot Pickle and Ponzu*

### Lamb Cutlet

*Grilled Pink Pepper Lamb Cutlet, Sesame Heritage Carrot, Yuzu Mint Yogurt  
Wagyu Dripped Golden Hand cut Chips with Nori*

### Crème Brulee

*Japanese Coffee Crème Brulee with Chocolate Brownie*

## SIGNATURE TASTING MENU

145

### Hinomaru

*Black Dragon Pineapple Rum, Togorashi 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 and Shiitake Ramen

*Hand Crafted Udon, Scallops and Shiitake Mushrooms with Miso*

### Tako Korokke

*Octopus, Butter Soy Sauce, Spring onion*

### Black Cod

*Miso Cod, Pak Choi and Sake Butter Sauce*

### SURF & TURF

*Wagyu Beef Steak, Lobster Lollipop, Yakiniku Sauce*

*Wagyu Dripped Golden Hand cut Chips with Nori*

### Baked Mount Fuji

*Matcha Ice-cream and Meringue, Japanese Whisky*

## SIGNATURE OMAKASE

55

*"Leave your dining experience in the hands of our Chef"*

*inspired by Japanese tradition*

*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.*