



Christmas Day Brunch

£170pp

*** Snacks ***

Edamame yuzu salt

Shishito Peppers *katsuobushi*

Irish Oysters *ponzu*

Gyoza *wagyu, mushroom*



*** Starters ***

Omakase Sashimi Platter

Vegetarian Nigiris

Ebi Tempura Maki Roll



*** Mains ***

Select one

Glazed Duck Robata & Shiso

Mackerel Robata *sweet soy glaze*

Miso Yuzu Eggs Royale

Miso Gomae Eggs Florentine

*** Sides ***

Select one

Robata Asparagus Namban

Mountain Rice

Seasonal Tomato Salad



*** Dessert ***

Select one

Bento Box *yuzu choux, apple gyoza, compressed seasonal fruit, matcha chocolate truffles*

Midori Pancake &

Matcha Cream

*** Drinks Package ***

Free-Flow (2hrs) Wine, Beer, Sake

£55

Upgrade for Free-Flow (2hrs) Cocktails

+£20

*** Cocktails ***

Japanese Winter

Haku Vodka, Tedorigawa Yamahai Sake, Pine Liquor, Floral Cordial, Ocean Sea Salt Water

Yuki

Roju Gin, Lychee Juice, Yuzu, Edi CBD

Fuyu

Toji Whisky, Christmas Cordial, Saline Solution, Soda Water

Where available, our ingredients are from sustainable sources and ethical farms

Not all ingredients are listed. Please inform our team of any allergies or dietary requirements

Please note all prices include VAT at the current rate.

A discretionary service charge of 13.5% will be added to your bill