



## Festive Brunch

£170pp

### \*\*\* Snacks \*\*\*

Edamame yuzu salt

Shishito Peppers *katsuobushi*

Irish Oysters *ponzu*

Gyozas *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 *yuзу choux, apple gyozas, 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

*Haķu Vodķa, Tedorigawa Yamahai Saķe, Pine Liquor, Floral Cordial, Ocean Sea Salt Water*

Yuki

*Roķu Gin, Lychee Juice, Yuzu, Edi CBD*

Fuyu

*Toķi Whisky, Christmas Cordial, Saline Solution, Soda Water*

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

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

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*Please note all prices include VAT at the current rate.*

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