



Weekend Brunch

£58pp

*** For The Table ***

559kcal pp

Oysters
Sashimi Platter
Edamame yuzu or chili salt
Shishito Peppers *katsuobushi*
Mushroom Gyoza
Crispy Baby Corn *black ketchup*
Gomae baby spinach, sesame
Chicken Yakitori

*** Supplements ***

Oysters per piece +£6 46kcal
Sashimi 6 pieces +£24
Yasai Futomaki +£16 112kcal
Chirashi Maki Roll +£18 145kcal
Wagyu Sando +£78 1155kcal

*** Select One Main Course ***

BBQ Tonkatsu Beef Rib 558kcal
Chicken Katsu Sando 1125kcal
Tokyo Eggs Royale 865kcal
Salmon Robata Teriyaki 603kcal
Wagyu Curry Udon Noodle 892kcal
Fluffy Pancakes (v) 256kcal
Vegetable Robotayaki (v) 270kcal
*Accompanied by Miso Soup and
Green Salad 61kcal pp*

*** Dessert ***

354kcal pp
Monaka *purple potato semifreddo*
Chocolate Mochi
Compressed Fruit Selection
Yuzu Cheesecake

Free-Flow Champagne, Sake, and Cocktails(2 hrs) £50

Hostomme – Tradition Brut Cuvée The Aubrey

Akashi Tai Honjoso Kuro Sake

The Black Cape Tequila, Yuzu Juice, Apricot Soda, Champagne

Isolde Sake, Italicus, Tonic Water

Arcadia Ego Fino Sherry, Amontillado, Mancino Sakura,

Mancino Rosso, Mancino Secco, La Tomato Liqueur

*** Brunch Signatures ***

£15

Classic Bloody Mary <i>Vodka, Tomato Juice, Traditional Bloody Mary Spices</i>	Bloody Mabel <i>Sweet Potato Shochu, Spiced Tomato Water</i>
Japanese Bloody Mary <i>Sweet Potato Shochu, Tomato Juice, Japanese Spices</i>	Espresso Martini <i>Espresso, Vodka, Coffee Liqueur</i>

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

Please note all prices include VAT at the current rate.

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

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