

KIKU SET MENU

VEGETARIAN £80



BITES

PADRON PEPPERS

EDAMAME SEA SALT

 CRISPY RICE AVOCADO

STARTERS

CRISPY SHIITAKE SALAD

TOFU KARA AGE

SUSHI

SELECTION OF NIGIRI | MAKI

NIGIRI: AVOCADO | BELL PEPPER | ASPARAGUS

ROLL: AVOCADO & ASPARAGUS MAKI

MAIN COURSES

STONE BOWL VEGETABLES

EGGPLANT AGEBITASHI

QUINOA RISOTTO

SIDES

CHARRED CAULIFLOWER

DESSERT

EXOTIC FRUITS OF THE SEASON

CLAP SORBET

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

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.

LUNCH SET MENU

£90



STARTERS

EDAMAME GRILLED & SPICY

PADRON PEPPERS

 CRISPY RICE AVOCADO

SUSHI

SASHIMI: SALMON | CHU-TORO | YELLOWTAIL

NIGIRI: AKAMI | SCALLOPS

ROLL: SALMON VOLCANO

MAINS

BLACK COD MISO

BABY CHICKEN

OR

SALMON TERIYAKI

BEEF TENDERLOIN

SIDES

STEAMED RICE

CHARRED CAULIFLOWER

DESSERT

VANILLA-PEANUT MILLEFEUILLE

ASSORTED MOCHI ICE CREAM

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SAKURA SET MENU

£100



BITES

EDAMAME SEA SALT
CRISPY RICE SALMON

STARTERS

CLAP SALAD

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: HAMACHI, SALMON, AKAMI
NIGIRI: SALMON, SEA BASS
ROLL: SHRIMP TEMPURA

MAIN COURSES

SALMON TERIYAKI
PISTACHIO CRUSTED BABY CHICKEN

SIDES

EGGPLANT AGEBITASHI

DESSERT

MATCHA CHEESECAKE
CLAP ICE-CREAM & SORBET

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HIMAWARI SET MENU

£120



BITES

PADRON PEPPERS
EDAMAME GRILLED & SPICY
🌀 CRISPY RICE SALMON

STARTERS

🌀 CRISPY SHIITAKE SALAD
ROCK SHRIMP TEMPURA

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI
SASHIMI: SALMON | CHU-TORO | YELLOWTAIL
NIGIRI: AKAMI | SCALLOPS
ROLL: SALMON VOLCANO

MAIN COURSES

🌀 BLACK COD MISO
BEEF TENDERLOIN

SIDES

QUINOA RISOTTO
CHARRED CAULIFLOWER

DESSERT

VANILLA-PEANUT MILLEFEUILLE
ASSORTED MOCHI ICE CREAM

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TSUBAKI SET MENU

£140



BITES

EDAMAME GRILLED & SPICY

 GRILLED UMAMI CHICKEN

 CRISPY RICE SALMON

STARTERS

WAGYU BEEF & MUSHROOM GYOZA

ROCK SHRIMP TEMPURA

SUSHI

SELECTION OF NIGIRI, SASHIMI AND MAKI

SASHIMI: AKAMI | YELLOWTAIL | SALMON

NIGIRI: O-TORO | SALMON | SEABASS

ROLL: CRISPY SHRIMP CHU-TORO

MAIN COURSES

 BLACK COD MISO

WAGYU BEEF SIRLOIN

SIDES

KIZAMI WASABI MASHED POTATO

CHARRED CAULIFLOWER

DESSERT

NATSU PLATTER

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AJISAI SET MENU

£160



BITES

EDAMAME TRUFFLE

🍣 BLACK COD BABY GEM LETTUCE

WAGYU BEEF TARTARE & BIWA CAVIAR

STARTERS

🍣 CLAP SALAD

🍣 SCALLOPS & FOIE GRAS

🍣 SASHIMI CLAP WAY HAMACHI

SUSHI

SELECTION OF NIGIRI | SASHIMI | MAKI

SASHIMI: O-TORO | YELLOWTAIL | SALMON

NIGIRI: SEA BASS | SALMON | YELLOWTAIL

ROLL: CRISPY SHRIMP & CRAZY CALIFORNIA

MAIN COURSES

SALMON TERIYAKI

WAGYU BEEF RIBEYE

SIDES

STONE BOWL VEGETABLE

BROCCOLINI

DESSERT

CLAP DESSERT PLATTER

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