



canape menu
£35 per person

- edamame (v)(gf)
steamed edamame with sea salt
- avocado maki (v)(gf)
avocado, cucumber and wasabi pea
- piripiri maguro maki
spicy yellowfin tuna, cucumber, chives + tempura flakes
- kihada maguro
yellowfin tuna
- sake
salmon
- suzuki
seabass
- satsuma tempura
sweet potato tempura with yuzu shichimi
- gyuniku to goma no gyoza
beef ginger and sesame dumplings
- yaki kinoko (v)
grilled portobello mushrooms
with chilli and garlic butter
- yakitori-negima yaki
chicken skewers with spring onions

canape menu
£45 per person

- edamame (v)(gf)
steamed edamame with sea salt
- avocado maki (v)(gf)
avocado, cucumber and wasabi pea
- california maki
crab meat, avocado, mayonnaise + wasabi tobiko
- maguro
tuna
- sake
salmon
- hamachi
yellowtail
- kurama ebi
tiger prawn tempura
- gyuniku to goma no gyoza
beef ginger and sesame dumplings
- gyuniku to shishito yaki (gf)
spicy beef and shishito pepper skewers
- kankoku fu kohitsuji
korean lamb cutlets

dessert canape menu
additional £7.50 per person

- green tea & chocolate mini tartlet
- set yuzu cheesecake
- mini sticky pudding
- selection of mochi
- seasonal fruits

canape menu
£55 per person

- edamame (v)(gf)
steamed edamame with sea salt
- age watari gani maki
soft shell crab, cucumber + kim chi with chilli mayo
- wagyu tempura maki
wagyu maki tempura, roasted white onions
- chu toro
semi fatty tuna
- sake
salmon
- wagyu gunkan
wagyu sushi, oscietra caviar
- kampachi sashimi no salada (gf)
yellowtail sashimi, yuzu-truffle dressing
- ebi no tempura
rock shrimp tempura, chilli mayonnaise
- gindara to kani no gyoza
crab and black cod dumplings with roasted chilli dressing
- kankoku fu kohitsuji
korean lamb cutlets
- yaki kinoko (v)
grilled portobello mushrooms
with chilli and garlic butter

all canape menus are priced and portioned per person
allergens: gluten free (gf), vegan (vg), vegetarian (v)
all items include VAT, none inclusive of a 14.5% discretionary service charge