

CANAPÉ

£85pp

APERITIVOS

supplement, price per person

EDAMAME (v) sea salt and lime	7
PLANTAIN CHIPS (v) aji amarillo	7
GREEN BEAN TEMPURA (v) black truffle aioli	9

COLD CANAPES

YELLOWTAIL TIRADITO jalapeño and lemongrass

SALMON TIRADITO kinkan honey, garlic ponzu

CRISPY VEGETABLE TAQUITOS (v) avocado, radish, red onion, peppers, pickled shimeji mushrooms

HOT CANAPES

VEGETABLE GYOZA (v) kabocha purée, sweet soy

CHICKEN ANTICUCHO aji amarillo

PORK BELLY ANTICUCHO butterscotch miso

ROBATA EGGPLANT (v) sweet soy

ROBATA ASPARAGUS (v) sesame, sweet soy

SAMBA ROLLS

EL TOPO® salmon, jalapeño, shiso, fresh melted mozzarella, crispy shallots, spicy mayo, eel sauce

VEGGIE (v) shibazuke, cucumber, avocado, sesame, sweet gourd, spring onion, tempura flakes

EZO soy-marinated salmon, asparagus, onion, chive, sesame, tempura flakes, soy paper, wasabi mayo =

NEO TOKYO tuna, tempura flakes, ají panca, spicy mayo

NIGIRI & SASHIMI

supplement, price per person

KOBE (beef)	26	TORO (tuna belly)	15
AKAMI (tuna)	11	HOTATE (scallop)	13
SAKE (salmon)	9	HAMACHI (yellowtail)	12

BOWL FOOD

supplement, price per person

ROBATA BLACK COD peruvian asparagus, miso	15
ROBATA GRILLED RIBEYE aji panca, quinoa	12
CHICKEN TERIYAKI peruvian corn salad	10
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	8
SASA roll shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
KOBE BUN horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori	10

**please note bowl food is only available for an exclusive hire of the restaurant*

DESSERT

MOCHI soft japanese rice cake filled with ice cream, warm white chocolate sauce

Corporate Chef John Um

Regional Executive Chef Lee Bull

According to the NHS, adults need around 2000 kcal a day.
This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.

CANAPÉ

£95pp

APERITIVOS

supplement, price per person

EDAMAME (v) sea salt and lime	7
PLANTAIN CHIPS (v) aji amarillo	7
GREEN BEAN TEMPURA (v) black truffle aioli	9

COLD CANAPES

TUNA SEVICHE pomegranate leche de tigre, maiz morado, wasabi peas, basil
KANPACHI TIRADITO yuzu, black truffle oil, garlic, chive
CRISPY YELLOWTAIL TAQUITOS avocado and roasted corn miso

HOT CANAPES

WAGYU GYOZA kabocha purée and sweet soy
BLACK COD CROQUETTE miso
SHRIMP TEMPURA snap pea julienne, spicy mayo, black truffle vinaigrette
PICANHA ANTICUCHO ají panca
ROBATA ASPARAGUS (v) sesame, sweet soy

SAMBA ROLLS

SAMBA LONDON tuna, salmon, hamachi, avocado, asparagus, onion, hishiho miso, crispy yuba, yuzu dressing
TIGER MAKI crabmeat, tiger prawn tempura, wasabi mayo, beetroot yogurt, eel sauce
NEGITORO tuna belly, spring onion, pickled wasabi, pickled takuwan, shiso
CALIFORNIA snow crab, cornish brown crab, cucumber, avocado, sesame, japanese mayo, truffle oil

NIGIRI & SASHIMI

supplement, price per person

KOBE (beef)	26	TORO (tuna belly)	15
AKAMI (tuna)	11	HOTATE (scallop)	13
SAKE (salmon)	9	HAMACHI (yellowtail)	12

BOWL FOOD

supplement, price per person

BLACK COD sweet corn, maiz morada, polenta, popcorn	15
ROBATA GRILLED RIBEYE aji panca, quinoa	12
CHICKEN TERIYAKI peruvian corn salad	10
MUSHROOM TOBANYAKI poached egg, assorted mushrooms, yuzu soy, garlic chips	8
SASA ROLL shrimp tempura, quinoa, shishito, coriander, spicy mayo, red onion	7
KOBE BUN horseradish mayo, aji amarillo mustard, pickled onion, shallot, nori	10

**please note bowl food is only available for an exclusive hire of the restaurant*

DESSERT

YUZU MACARON

Corporate Chef John Um

Regional Executive Chef Lee Bull

According to the NHS, adults need around 2000 kcal a day.
This is a sample menu and may change due to seasonal ingredients and availability.
Please inform us should you have any specific food allergies or intolerances.
The menu is designed as a sharing concept and dishes are served in no particular order.