

sakenohana酒の花。

UMAI SUSHI SATURDAYS

COCKTAILS £11.50

COUPETTE NO.3

ginger juice, grapefruit, Gin No.3, vanilla, chilli
coupette glass, straight up

MINT BLOSSOM

Ketel One vodka, cucumber, lime,
peppermint extract martini glass, straight up

VELVET HAIKU

Akashi – Tai sake, velvet falernum, green tea, cucumber,
prosecco, sake carafe and cup, straight up

ST JAMES

Monkey Shoulder whisky, Amontillado sherry, lemon,
Compass Box Orangerie, malt glass, straight up

GRAPEFRUIT VODKA COLLINS

Babicka vodka, pink grapefruit, lemon, Shiroku yuzu sake,
soda water, collins glass, cubed ice

CUCUMBER AND GINGER SPRITZ

Aperol, ginger juice, cucumber, soda water, prosecco
stem less c hardonnay glass, cubed ice

KUMQUAT AND RHUBARB DAIQUIRI

Diplomático Blanco, kumquat, rhubarb liqueur, lime
coupette glass, straight up

NON ALCOHOLIC COCKTAILS £6.50

SHI - SHI COOLER

nashi pear, lychee juice, shiso, coconut, lime

MIYAZAKI PASSION

coconut, passion fruit, vanilla, chilli, lime

NIHON BLUE

blueberries, yuzu marmalade, rose, lemon

CHERRY ICED TEA

maraschino cherries, jasmine tea, lime

KYOTO'S GARDEN

strawberry, lemongrass, basil, melon, apple juice

Food allergies and intolerances

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

Prices include VAT at the current rate.

A discretionary service charge of 13% will be added to your bill.

UMAI SUSHI SATURDAY

£49.00 per person
minimum of two to share

7 COURSES

Choice of cocktail
Louis Roederer Premier NV Champagne,
France 12% half bottle

SOUP

SHIRO MISOSHIRU 白味噌汁
white miso soup with nameko mushrooms

SMALL EAT

HORENSO GOMAAE 法蓮草胡麻和へ
sesame spinach with cassava chips

HASSUN

MAGURO TARTAR 鮪タルタル
tuna tartare with tobiko and sesame truffle oil

NASU DENGAKU 茄子田楽
fried aubergine with miso

WASABI PRAWN 海老の山葵マヨネーズ
fried prawns with wasabi mayo sauce

NIGIRI SUSHI

AKAMI NIGIRI 赤身

HAMACHI NIGIRI ハマチ

SALMON NIGIRI サーモン

SUZUKI NIGIRI 鱸

MAIN COURSE

choose one of the following

SALMON HOBAYAKI サーモン朴葉焼
char-grilled salmon on hoba leaf with red miso teriyaki

YUUKI DORI 有機鶏炭焼き
char-grilled corn fed chicken with egg mustard sauce

TEMPURA MORIAWASE 天麩羅盛り合わせ
prawn and vegetable tempura

SUKIYAKI WITH YUZU CANDY FLOSS すき焼き
(to be shared between two)
cooked at your table, rib eye beef with vegetables,
tofu and shiitake

TRUFFLE AND KINOKO GOHAN トリュフと茸のご飯
truffle and wild mushroom pot rice

MAKI SUSHI

SPICY SALMON MAKI スパイシーサーモン巻
spicy salmon, shiso, cucumber, mango

CUCUMBER SHISO MAKI 胡瓜紫蘇巻
cucumber, takuan, shiitake

CALIFORNIA MAKI カリフォルニア巻
snow crab, avocado

DESSERT

SELECTION OF DESSERT

UMAI SUSHI
SATURDAY
VEGETARIAN

£42.00 per person

7 COURSES

Choice of cocktail
Louis Roederer Premier NV Champagne,
France 12% half bottle

SOUP

SHIRO MISOSHIRU 白味噌汁
white miso soup with nameko mushrooms

SMALL EAT

HORENSO GOMAAE 法蓮草胡麻和へ
sesame spinach with cassava chips

HASSUN

KINOKO KUWAYAKI きのこと鰹焼き
soy stir fried mushrooms

NASU TO ICHIJIKU AGEDASHI 茄子と無花果揚げ出し、胡麻ソース
sesame fried aubergine and fig

TOFU DENGAKU 茄子田楽
fried tofu with miso

NIGIRI SUSHI

ASPARAGUS NIGIRI アスパラガス

SHIITAKE NIGIRI 椎茸

TAMAGO NIGIRI 玉子

MAIN COURSE

choose one of the following

AGEDASHI TOFU TOBAN 揚げ出し豆腐陶板
tofu and aubergine in dashi broth

YASAI TEMPURA 野菜天ぷら
seasonal vegetable tempura

SHIRO GOHAN 白ご飯
steamed white rice

MAKI SUSHI

CUCUMBER SHISO MAKI 胡瓜紫蘇巻
cucumber, takuan, shiitake

SPICY VEGETABLE CHIRASHI MAKI スパイシー野菜巻き
kinpira, avocado, cucumber

CRUNCHY YASAI MAKI クランチャー野菜巻き
pepper tempura, avocado

DESSERT

SELECTION OF DESSERT

DESSERTS

MATCHA PANNA COTTA

mango, matcha chiffon, mango sorbet

£8.50

recommended wine:

TOKAJI ASZÚ '5 PUTTONYOS', ROYAL

Tokaj, Hungary 11.5% 2008

£11.70 70ml

BAMBOO

sesame, kumquat, white chocolate mousse

£8.50

recommended wine:

TOKAJI ASZÚ '5 PUTTONYOS', ROYAL

Tokaj, Hungary 11.5% 2008

£11.70 70ml

SELECTION OF ICE CREAM AND SORBET

£7.50

recommended digestif:

GRAPPA DI MOSCATO 'APRÈS 5 YRS', MAROLO

Piemonte, Italy 42%

£10.00 50ml

MOCHI ICE CREAM

£7.50

TEAS

ORGANIC SENCHA

Japanese green tea

£4.50

GENMAICHA

Japanese green tea combined with roasted brown rice

£4.50

HOJICHA

roasted green tea

£4.50

ENGLISH BREAKFAST

£3.00

EARL GREY

£3.00

FRESH MINT INFUSION

£3.00