

SAKURA MENU

£37.00 per person

COCKTAIL

HANAMI

akashi-tai honjozo sake, belsazar white vermouth, cherry liqueur, bold aperitif, lavender bitters

SOUP

SHIRO MISOSHIRU ^V

tofu cake, spring onion, wakame

HACHIKAN SUSHI

NIGIRI

maguro, salmon, amaebi

MAKI

spicy chirashi, aburi salmon, california, shiso okra

SUZUKI SASA SUSHI

bamboo leaf wrapped sea bass nigiri

MAIN

choose one of the following

RIB EYE BEEF SUMIYAKI

char-grilled rib eye beef with chilli ponzu

TEMPURA MORIAWASE

prawn and vegetable tempura

SALMON WITH CHAMPAGNE

YUZU MISO

salmon with champagne yuzu miso sauce

AGEDASHI TOFU TOBAN ^V

tofu and aubergine in dashi broth

DESSERT

CHERRY CHOCOLATE DELICE

sakura jelly, bitter chocolate, sour cherry

CHERRY BLOSSOM MACARONS

vanilla macarons with cherry blossom
tea ganache

£1.90 each

TEA

SAKURA SENCHA

£4.50

CHERRY ICED TEA

maraschino cherries, jasmine tea, lime

£7.50

SAKE

HYAKUJYURO 'SAKURA WARRIOR', JUNMAI GINJO MUROKA NAMA GENSHU

Hayashi Honten, Gifu 16%

elegant and lively; melon, vanilla, blossom

£24.00 175ml carafe £92.00 720ml bottle