

sakenohana酒の花。

UMAI SUSHI SATURDAYS

COCKTAILS

COUPETTE NO.3

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

NATSU MEDLEY

Diplomático Planas rum, Shiroku yuzu sake, apricot, lemon, ginger beer
collins glass, cubed ice

VELVET HAIKU

Akashi-Tai sake, Velvet Falernum, jasmine green tea, cucumber, Prosecco
sake carafe and cup, straight up

GRAPEFRUIT VODKA COLLINS

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

CUCUMBER AND GINGER SPRITZ

Aperol, ginger, cucumber, soda water, Prosecco
stem less chardonnay glass, cubed ice

NON ALCOHOLIC COCKTAILS

SHI - SHI COOLER

nashi pear, lychee, shisho, coconut, lime

MIYAZAKI PASSION

coconut, passion fruit, vanilla, chilli, lime

NIHON BLUE

blueberries, elderflower, rose, lemon

CHERRY ICED TEA

maraschino cherry, jasmine tea, lime

KYOTO'S GARDEN

strawberry, lemongrass, basil, melon, apple

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 sea weed

SMALL EAT

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

HASSUN

MAGURO KIMI SHOYU マグロ黄身醤油
chu toro sashimi, egg soy sauce

NASU MISO DENGAKU 茄子田楽
fried aubergine with saikyo miso

KOEBI WASABI 海老の山葵マヨネーズ
tempura prawns with wasabi sauce

NIGIRI SUSHI

ZUKE MAGURO NIGIRI 赤身

AMAEBI NIGIRI 甘海老

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

TORI SUMIYAKI 鶏炭焼
chargrilled miso chicken with sesame chilli miso

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

WAGYU BEEF SUKIYAKI WITH CANDY FLOSS
cooked at your table, japanese wagyu beef with
tofu and shiitake (additional £18 per person)

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

MAKI SUSHI

SPICY CHIRASHI MAKI スパイシーちらし巻き
salmon, white fish and cucumber

CRUNCHY KANI MAKI ズワイガニとアボカド巻
snow crab, avocado

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

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 sea weed

SMALL EAT

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

HASSUN

KINOKO KUWAYAKI きのご飯焼き
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 豆腐田楽
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

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

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

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

DESSERT

SELECTION OF DESSERT

DESSERTS

TORO MATCHA

cherry, lychee, matcha parfait

recommended wine:

TORCOLATO, MACULAN

Veneto, Italy 14% 2011

£12.00 70ml

BAMBOO

sesame, kumquat, white chocolate mousse

recommended wine:

TOKAJI ASZÚ '5 PUTTONYOS', ROYAL

Tokaj, Hungary 11.5% 2008

£11.70 70ml

SELECTION OF ICE CREAM AND SORBET

recommended digestif:

GRAPPA DI MOSCATO 'APRÈS 5 YRS', MAROLO

Piemonte, Italy 42%

£10.00 50ml

MOCHI ICE CREAM

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

