

sakenohana酒の花。

DINNER

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.

KAISEKI MENU

£74 per person

available for parties of two or more

Beverage flight £38 per person

HASSUN

八寸

TOJI AND TONIC

Akashi-Tai sake, Akashi-Tai umeshu, Luxardo Maraschino, raspberry, pink grapefruit, tonic water
sake carafe and cup, straight

MAGURO KIMI SHOYU マグロ黄身醤油

tuna with egg yolk soy sauce

KAMO KUWAYAKI 鴨の鉄焼き

duck with shichimi pepper sauce

EBI TEMPURA 海老天ぷら

prawn tempura with ichimi sauce

HORENSO GOMAE 法蓮草胡麻和へ

sesame spinach with casava chip

PINOT GRIS, MT DIFFICULTY

Central Otago, New Zealand

SASHIMI

刺身

HAMACHI NAMA WASABI ハマチ薄造り

kagoshima yellowtail sashimi with truffle black pepper ponzu

KEIGETSU 'JOHN', SPARKLING

Keigetsu, Japan

NAKACHOKU

中猪口

YUZU GRANITÉ 柚子グラニテ

yuzu sorbet with champagne gelée

SHIIZAKANA

強肴

CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌

chilean sea bass with champagne yuzu miso sauce

SIRLOIN SUMIYAKI サーロイン炭焼

chargrilled sirloin beef with mooli ponzu

TAMAGAWA 'HEART OF OAK', JUNMAI TOKUBETSU

Kinoshita, Japan

SUSHI

寿司

GINDARA MAKI 銀鱈天ぷら巻き

black cod tempura with courgette and chilli miso

SPICY MAGURO MAKI スパイシーツナ巻

spicy tuna with tobiko and cucumber

ABURI SALMON MAKI 炙りサーモン巻

seared salmon and avocado

MALBEC, ACHAVAL FERRER

Mendoza, Argentina

TOMEWAN

止椀

SHIRO MISOSHIRU 白味噌汁

white miso soup with nameko mushrooms

MIZUMONO

水物

SIGNATURE DESSERT

UMAMI ALEXANDER

Diplomatico Mantuano rum, vanilla, rice milk, cream, tonka bean
coupette glass, straight up

TASTING MENU

£56 per person
available for parties of two or more

Beverage flight £28 per person

TOJI AND TONIC

Akashi-Tai sake, Akashi-Tai umeshu, Luxardo Maraschino, raspberry, pink grapefruit, tonic water
sake carafe and cup, straight

SAKIZUKE

先付

GYU TATAKI ビーフたたき

seared rib eye beef with sesame and egg mustard sauce

NASU GOMA ARARE ^V 揚げ茄子と無花果の胡麻みそ
aubergine with fresh fig and roasted sesame miso sauce

PINOT GRIS, MT DIFFICULTY

Central Otago, New Zealand

SASHIMI

刺身

SUZUKI USUZUKURI 鱈薄造り

thinly sliced sea bass sashimi with chilli ponzu

SHIIZAKANA

強肴

SALMON MISOYAKI サーモン朴葉焼

chargrilled salmon with teriyaki

KAMO KUNSEI SUMIYAKI 燻製かもロース

chargrilled and slightly smoked duck breast with yuzu sauce

WILDFLOWER, J LOHR

Monterey, USA

SUSHI

寿司

CRUNCHY KANI MAKI ^V クランチャーかに巻

Cornish crab with avocado and kanpyo

SPICY CHIRASHI MAKI スパイシーちらし巻き

white fish and salmon with avocado and cucumber

SALMON AVOCADO MAKI サーモンアボカド巻

salmon and avocado

AKASHI-TAI

Akashi, Japan

TOMEWAN

止椀

SHIRO MISOSHIRU ^V 白味噌汁

white miso soup with nameko mushrooms

MIZUMONO

水物

SIGNATURE DESSERT

MOSCATO D'ASTI, GD VAJRA

Piedmont, Italy

SIGNATURES OF
SAKE NO HANA

シェフ酒の花から。

WAGYU UNI CAVIAR TEMARI SUSHI 和牛、雲丹、キャビア手巻 Gunma Wagyu beef sushi with sea urchin, caviar and fresh truffle	31.00
ABURIAKI NIGIRI 炙り焼き握り 5 kinds of seared sushi botan ebi caviar, chu toro truffle, hotate uni, unagi ankimo and salmon wasabi	31.00
HAMACHI NAMA WASABI ハマチ薄造り kagoshima yellowtail sashimi with truffle black pepper ponzu	19.00
NASU GOMA ARARE ヴ 揚げ茄子と無花果の胡麻みそ aubergine with fresh fig and roasted sesame miso sauce	9.00
CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	37.00
HIWATASHI KAMAMESHI "NATSU" シェフ樋渡の釜飯 chargrilled chicken iron pot rice with asparagus and bonito broth	18.00

SMALL EAT
前菜

GYU TATAKI ビーフたたき seared rib eye beef with sesame and egg mustard sauce	18.00
UZURA SHICHIMI YAKI うずら鰯焼 Norfolk quail and samphire with seven spice sauce	18.50
CHU TORO CAVIAR TARTAR 鮪キャビアタルタル medium fatty tuna tartare topped with tobiko and caviar	24.00
HAMACHI NAMA WASABI ハマチ薄造り kagoshima yellowtail sashimi with truffle black pepper ponzu	19.00
KOGASHI TAKO 蛸の山椒焦がし sansho glazed octopus	21.50
AGEDASHI NASU TOFU ヴ 揚げ出し茄子、豆腐 tofu and aubergine with dashi broth	10.50
NASU GOMA ARARE ヴ 揚げ茄子と無花果の胡麻みそ aubergine with fresh fig and roasted sesame miso sauce	9.00
HORENSO GOMAAE ヴ 法蓮草胡麻和へ sesame spinach with cassava chip	6.00

SALAD
サラダ

LOBSTER WA SALAD ロブスターサラダ Scottish lobster with avocado and yuzu sansho dressing	24.00
KOEBI SALAD 小エビの天麩羅サラダ prawn tempura with spinach and wasabi dressing	16.00
CRUNCHY SASAGE SALAD ヴ ささげサラダ sasage bean with asparagus, tomato and japanese dressing	9.00
YUZU KAISO ヴ 海藻サラダ organic seaweed with yuzu dressing	12.50

TEMPURA 揚物	EBI TEMPURA えび天ぷら with tempura sauce 6 pieces	17.00
	SOFT SHELL CRAB TEMPURA ソフトシェルクラブ天麩羅一味ソース with ichimi sauce	16.00
	ISE EBI TEMPURA 伊勢エビ天ぷら spiny lobster with pepper sauce	29.00
	KISETSU YASAI TEMPURA 野菜天ぷら seasonal vegetable with tempura sauce	13.00
	KAISEN TEMPURA 海鮮天ぷら盛合せ prawn, soft shell crab, scallop and white fish with 3 sauces	25.00
CHARCOAL GRILL AND TOBAN 焼物、陶板 best served with iron pot rice	CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	37.00
	WELSH SALT MARSH KOHITSUJI YAKI 子羊たれ焼 chargrilled teriyaki glazed Rhug Estate lamb cutlet	45.00
	GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ざり味噌 black cod with yuzu chilli miso	37.00
	SPICY TARABAGANI HOBAYAKI スパイシータラバ蟹朴葉焼 spicy chargrilled Alaskan king crab with shiitake mushroom	42.00
	SIRLOIN SUMIYAKI サーロイン炭焼 chargrilled beef with mooli ponzu	39.00
	GLITINE HALIBUT DASHI BROTH 蒸し鰈と鰹だし Norwegian halibut in a dashi broth	18.00
	SALMON MISOYAKI サーモン朴葉焼 chargrilled salmon with teriyaki	19.50
	JAPANESE WAGYU BEEF A5 和牛炭焼き chargrilled Gunma Wagyu beef with garlic ponzu	92.00
	JAPANESE WAGYU BEEF A5 SUKIYAKI すき焼き cooked at your table: Gunma Wagyu beef with tofu and shiitake mushroom	98.00
	SUKIYAKI すき焼き cooked at your table: rib eye beef with tofu and shiitake mushroom	30.00
IRON POT RICE 釜めし	HIWATASHI KAMAMESHI "NATSU" シェフ樋渡の釜飯 chargrilled chicken iron pot rice with asparagus and bonito broth	18.00
	GINDARA KAMAMESHI 銀鱈釜飯 black cod iron pot rice	23.00
SOUP 味噌汁	AKADASHI HIROUSU 赤だし飛竜頭 red miso soup with tofu cake, seaweed and chilli yuzu	5.00
	SHIRO MISOSHIRU 白味噌汁 white miso soup with sea weed	5.00

SASHIMI AND SUSHI PLATE 寿司, 刺身盛合わせ	SASHIMI GOSHUMORI 刺身五種 5 kinds of sashimi	31.00
	NIGIRI SUSHI HASSHU 寿司八種 8 kinds of nigiri	27.00
	NIGIRI SASHIMI MORIAWASE 握り刺身盛り合わせ 6 kinds of nigiri and 3 kinds of sashimi	45.00
	NIGIRI MORIAWASE 握り盛り合わせ 3 kinds of nigiri (21 pieces) akami, hamachi and salmon	69.00
SASHIMI AND NIGIRI 刺身 握り 2 pieces	AKAMI 赤身 lean tuna	sashimi / nigiri 8.50 / 11.00
	CHU TORO 中トロ medium fatty tuna	11.00 / 14.00
	O TORO 大トロ fatty tuna	14.00 / 18.00
	HAMACHI ハマチ yellowtail	9.00 / 12.00
	SALMON サーモン	6.00 / 8.00
	UNAGI 鰻 fresh water eel	8.00 / 10.00
	UNI 雲丹 sea urchin	18.00 / 26.00
SUSHI ROLL 巻き寿司	SPICY MAGURO MAKI スパイシーツナ巻 spicy chu toro with tobiko and cucumber 6 pieces	16.00
	SOFTSHELL CRAB MAKI マンゴー ソフトシェル巻 softshell crab tempura with cucumber and mango 8 pieces	14.00
	ABURI SALMON CRAB MAKI 炙りサーモンクラブ巻 seared salmon with king crab, tobiko and nashi pear 8 pieces	22.00
	CRUNCHY KANI MAKI クランチャーかに巻 Cornish crab with avocado and kanpyo 8 pieces	14.00
	GINDARA MAKI 銀鱈天ぷら巻き black cod tempura with courgette and chilli miso 8 pieces	16.50
	GUNMA WAGYU BEEF MAKI 群馬牛巻き asparagus, caramelised onion and kizami wasabi 6 pieces	25.00
	SPICY SALMON MAKI スパイシーサーモン巻 cucumber and mango 6 pieces	12.50
	ABURI HAMACHI MAKI 炙りハマチ巻 seared yellow tail with asparagus, cucumber and shiso 6 pieces	15.00
	SALMON AVOCADO MAKI サーモンアボカド巻 salmon and avocado 6 pieces	11.50

