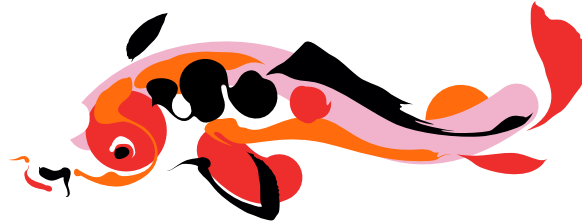




## sakenohana酒の花。

Sake no Hana is celebrating Japanese Golden Week with Koinobori.

Koinobori, meaning 'carp streamers' in Japanese, are carp-shaped flags flown at the end of Golden Week to celebrate Children's Day. Carp are considered the most spirited fish, so full of energy and power that they can fight their way up streams and waterfalls, which is a fitting metaphor for a child's journey through life.



## KOINOBORI MENU

£52 per person

all items are available a la carte



### SOUP

SANSAI SHIRIU 山菜汁

white miso soup with Japanese foraging vegetable

### UROKOZUSHI

CHIRASHI GUNKAN ちらし軍艦

salmon, seabass, ikura

TEMARI & MAKI 手まりと巻き寿司

spicy tuna, crab, inari, hamachi



### MAIN

choose one of the following

HARU YASAI MISO SALMON 味噌サーモン焼きと春野菜

asparagus, rape seeds, wild garlic sauce

KISETSU YASAI TEMPURA 季節野菜天ぷら

chef's choice of vegetable

YAKITORI CORN FED CHICKEN 焼き鶏

grilled miso chicken, shishito pepper, yuzu chilli sauce

### DESSERT

SELECTION OF "WAGASHI" 和菓子

dorayaki, ichigo daifuku, mitarashi dango, matcha roll kace



KOINOBORI MARTINI

Belvedere Vodka, sakura tea cordial, lime juice, foamer, koi carp rice paper  
£15

We ask our guests with allergies or intolerances to make a member of the team aware, before placing an order for food or beverages. For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk. Prices include VAT at the current rate. A discretionary service charge of 13% will be added to your bill.