

sakenohana酒の花。

UMAI SUSHI SATURDAYS

COCKTAILS

COUPETTE NO.3

Gin No.3, ginger juice, 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, pink grapefruit, lemon, Shiroku yuzu sake, soda water
collins glass, cubed ice

CUCUMBER AND GINGER SPRITZ

Aperol, ginger juice, cucumber, soda water, Prosecco
stemless 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

blueberry, yuzu marmalade, rose, lemon

CHERRY ICED TEA

maraschino cherry, 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

£51.00 per person
minimum of two to share

7 COURSES

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

SMALL EAT

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

SASHIMI

SUZUKI USUZUKURI 鱈薄造り
thinly sliced sea bass sashimi with chilli ponzu

NIGIRI SUSHI

ZUKE MAGURO NIGIRI 赤身

AMAEBI NIGIRI 甘海老

SALMON NIGIRI サーモン

ABURI HAMACHI NIGIRI ハマチ

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

GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ずり味噌
black cod with yuzu chilli miso
(additional £18 per person)

TRUFFLE AND KINOKO GOHAN トリュフと茸のご飯
truffle and wild mushroom 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
Cornish crab, avocado and kanpyo

KYOTO INARI SUSHI [▽] 京都いなり寿司
pickled mooli, shiso and kanpyo

SOUP

SHIRO MISOSHIRU 白味噌汁
white miso soup with seaweed

DESSERT

SELECTION OF DESSERT

UMAI SUSHI
SATURDAY
VEGETARIAN

£51.00 per person

7 COURSES

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

SMALL EAT

HORENŌ GOMAE 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 GOMA ARARE 茄子と無花果揚げ出し、胡麻ソース
fried aubergine with fresh fig and roasted sesame miso sauce

TOFU DENGAKU 豆腐田楽
fried tofu with miso

NIGIRI SUSHI

CHEF'S CHOICE OF YASAI NIGIRI 野菜握り

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

TOFU SANSHU SUKIYAKI 豆腐三種すき焼き
three kinds of tofu with seasonal mushrooms and a soy mirin broth

TRUFFLE AND KINOKO GOHAN トリュフと茸のご飯
truffle and wild mushroom 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 クランチャー野菜巻き
pepper tempura, avocado

SOUP

SHIRO MISOSHIRU 白味噌汁
white miso soup with seaweed

DESSERT

SELECTION OF DESSERT

DESSERTS

CARAMELISED APPLE MILLE-FEUILLE

caramelised apple mille-feuille with a miso glaze served with bourbon vanilla ice cream and bramley apple

recommended wine:

RIESLING 'MOUNT HORROCKS'

Clare Valley, Australia 12% 2017

£12.50 70ml £62.00 375ml bottle

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%

£12.00 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

