

# ROOM

## 3 COURSES

ALL OF OUR PRIVATE DINING MENUS ARE CREATED WITH YOU IN MIND, SEE BELOW FOR AN IDEA OF WHAT WE CAN DO FOR YOU

### STARTERS

SEA BREAM TARTARE, LIME, RADISH, TAPIOCA  
BEEF TATAKI, TRUFFLE, SWEET DAIKON, SHISO  
CHOPPED GREENS, SPINACH, WAFU DRESSING (V)

### MAINS

LAMB CUTLETS, CHARRED BROCCOLI, PLUM & SESAME GLAZE  
TERIYAKI SALMON, PICKLED GINGER & CABBAGE  
MISO GLAZED AUBERGINE, TEMPURA MAITAKE, HONEY DRESSING (V)

### DESSERTS

SELECTION OF 3 MOCHI  
GRILLED PINEAPPLE, CARAMEL MISO ICE CREAM

*PLEASE INFORM YOUR SERVER IF YOU HAVE  
ANY ALLERGIES WE NEED TO BE AWARE OF.*

# ROOM

## 4 COURSES

TUNA TARTARE, AVOCADO, WASABI, SHISO

MISO GLAZED AUBERGINE, TEMPURA MAITAKE, HONEY DRESSING

BLACK COD, SWEET MISO, PICKLED CARROT

OR

200G PURE BREED JAPANESE WAGYU A5 STRIPLOIN,  
ERYNGI MUSHROOM, TERIYAKI (£10 SUPPLEMENT)

SHARING DESSERT PLATTER

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