



DRGNFLY
Celebration Menu



KYŌYŪ

CELEBRATION MENU - £75 PER PERSON

Includes a glass of fizz on arrival - Minimum 8 people

NIBBLES

To share

EDAMAME  

Steamed edamame with viking salt or Japanese chilli

EBI SENBEI 

Prawn crackers served with chilli jam

STARTERS

Please choose one

NASU DENGAKU  

Aubergine in sweet miso

YASAI DRAGON ROLL (4 cuts)  

Seasonal vegetables, topped with avocado, teriyaki sauce, Japanese mayo, sesame seeds

TORI YAKITORI (2 pcs)


Chicken yakitori skewers with yakiniku sauce

BUTA NO KAKUN (2 pcs)

Braised pork belly skewers with Korean sauce

CALIFORNIA MAKI ROLL (4 cuts) 

Dorset crab, avocado, cucumber, tobiko, Japanese mayo, roasted sesame seeds

EBI NO TEMPURA (3 pcs) (£5 supplement) 

King prawn tempura with chilli mayonnaise

MAINS

Please choose one

TOFU TERIYAKI  

Served with steamed rice & amazu

TORI KATSU CURRY

Chicken breast coated in panko breadcrumbs served with an aromatic Japanese curry sauce & steamed rice

SHIRATAKI NOODLES  

Wok fried rice noodles with chicken & vegetables

SAKE TERIYAKI 

Salmon fillet teriyaki with steamed rice & amazu

AIGAMO 

Marinated duck with orange sauce, steamed rice & amazu

GINDARA NO SAIKYO (200g) (£15 supplement) 

Black cod marinated in yuzo miso served with steamed rice & amazu

DESSERTS

£5 supplement - Please choose one

DRGNFLY BROWNIE 

Served with vanilla ice cream

GRILLED PINEAPPLE  

Served with vanilla ice cream

HAZELNUT MARTINI (£7 supplement)

Belvedere, Hazelnut, Espresso, Walnut Bitters

Allergens:  Vegetarian  Vegan  Vegan Alternative  Gluten Free  Gluten Free Available

Please ask your waiter for assistance with information on allergens or any dietary requirements.

Our dishes are prepared in areas where allergic ingredients are present so we cannot guarantee our dishes are 100% free of these ingredients.

Menu subject to change & dishes may be swapped with similar alternatives

A discretionary 12.5% service charge will be added to your total, which is then shared out to the DRGNFLY waiting & kitchen team.