

Festive Celebrations at Dinings SW3

Our “Kurabu” mezzanine area offers a secluded space that seamlessly transitions from day to night, perfect for gatherings both intimate and grand. As you overlook the bustling restaurant below, immerse yourself in an atmosphere of exclusivity and comfort.

For private hire of this area we require a minimum spend (excluding service charge), half of which must be paid in advance as a deposit which will then be redeemed from the total bill on the day.

Sunday-Thursday dinner: £3.5k

Friday & Saturday dinner: £4k

Lunch: £2k

Our “Kurabu” can seat up to 12 guests on one long table,
or up to 20 guests across multiple tables.

A pre-ordered choice of set menu is required, and we very strongly recommend pre-ordering wine so we can ensure availability, and so that it can be chilled and ready to serve upon your arrival. Please note all menus are subject to change due to seasonality.

Please let us know in advance if there are any allergies or dietary requirements within your party.



Canapés

£85 per person (excluding service charge)

Crispy rice skewers

Wester Ross salmon

Hand-picked crab

Avocado

Spinach and seaweed salad rolls on spoons

Chalk stream trout salad on skewers

Heirloom tomato salad on skewers

Yellowtail sashimi with yuzu garlic on spoons

Steamed mini burger buns

Japanese Wagyu beef

Ben's potted native blue lobster

"Hiryozu" style tofu

Japanese Wagyu beef steak on skewers

Spicy tuna inside-out rolls

Salmon avocado hosomaki

Softshell crab rolls

Inside-out vegetable rolls

Petit choux

Fruit jelly on skewers

*Upgrade your menu to add a glass of champagne/English sparkling wine on arrival
(1 glass per person)*

Gusbourne Brut Reserve 2020 - £19 per person

Philippe Gonet Blanc de Blancs NV - £22 per person

Billecart-Salmon Rosé NV - £26 per person

Tattinger Brut Millésimé 2015 - £34 per person

Classics Menu

£100 per person (excluding service charge)

Wester Ross Salmon Crispy Rice

(Ullapool, Scotland) Yuzu emulsion, wasabi soy

Japanese Wagyu Beef Steamed Mini Burger Bun

(Gunma, Japan) Date Teriyaki sauce, spicy sesame emulsion

Nasu-dengaku

Double cooked aubergine, red and white "dengaku miso"

Sake-kasu Cornish Red Chicken Breast

(Adlington, Coventry), yuzu sabayon

Grilled Mora Farm mixed fine beans

(Liskeard, Cornwall), white balsamic miso, garden peas

Sushi Selection

Bluefin tuna akami zuke style with miso-koji

Yellowtail cured belly with preserved spiced yuzu zest

Seabass with bottarga

Wester Ross salmon seared belly with yuzu ceviche

Shrimp Tempura Inside-out Roll

Tempura flakes, taramo sauce

Chef's Selection of Ice Cream/Sorbet

Seasonal Menu

£130 per person (excluding service charge)

Miso Soup

Dashi stock, Tropea onion, heritage tomato, sugar snap peas, Monaka rice cracker

Hay smoked chalk stream trout & tomato salad

Heirloom tomato, cultured tomato buttermilk, wasabi oil

Day boat caught seabass carpaccio

(Helston, Cornwall), truffle, truffle salsa, ponzu, ponzu jelly

Japanese Wagyu Beef Steamed Mini Burger Bun

(Gunma, Japan) Date Teriyaki sauce, spicy sesame emulsion

Sake-kasu marinated Cornish Red chicken breast

(Adlington, Coventry), yuzu sabayon

Koji Cured Baked Cabbage

Truffle potato foam, truffle, shio-koji miso

Sushi Selection

Bluefin tuna toro hagashi with pickled wasabi leaves

Wester Ross salmon seared belly with yuzu ceviche

Yellowtail premium loin with yuzu soy

Shrimp Tempura Inside-out Roll

Tempura flakes, taramo sauce

Maguro-maki

Akami, chu-toro, o-toro, British wasabi, Tsukuri soy, spicy sesame emulsion

Chef's Selection of Desserts

Premium Menu

£150 per person (excluding service charge)

Wester Ross Salmon Crispy Rice

(Ullapool, Scotland) Yuzu emulsion, wasabi soy

Premium Sashimi Omakase

Chef's selection of seasonal "gyo-kai" fish, seafood and caviar

Sake Steamed Chicken and Cucumber Salad

Umami chilli oil, goma-dare vinaigrette

Japanese Wagyu Beef Steamed Mini Burger Bun

(Gunma, Japan) Date Teriyaki sauce, spicy sesame emulsion

Amazake soy marinated black cod

Shio-koji cured, roasted cauliflower, tahini miso, pickled vegetables

Grilled Mora Farm mixed fine beans

(Liskeard, Cornwall), white balsamic miso, garden peas

Sushi Selection

Bluefin tuna chu toro with tsukuri soy

Sous vide A5 Wagyu beef truffle with truffle salsa

Wester Ross salmon seared belly with yuzu ceviche

Double Crab Roll

Hand-picked crab, crispy soft shell crab, yuzu garlic vinaigrette

Crispy Yellowtail "Temaki" Mini Hand Roll

Yellowtail tartare, wasabi oil, yuzu emulsion, bubu-arare, sweet soy

Chef's Selection of Desserts

Plant-based Menu

£85 per person (excluding service charge)

Roasted Beetroot Tar-Tar Chips

Tahini miso

Avocado Crispy Rice

Yuzu emulsion, wasabi soy

Miso Soup

Shojin dashi stock, Tropea onion, heritage tomato, sugar snap peas, Monaka rice cracker

Spinach and Seaweed Salad

Sweet sesame soy, goma-dare vinaigrette

“Hiryozu” Style Tofu Steamed Mini Burger Bun

Heirloom tomato, pomodoro miso

Nasu-dengaku

Double cooked aubergine, red and white “dengaku miso”

Grilled Mora Farm mixed fine beans

(Liskeard, Cornwall), white balsamic miso, garden peas

Shojin Sushi Selection

Avocado with bubu-arare rice cracker, yuzu emulsion

Grilled shiitake mushroom Gunkan-style with truffle soy

“Inari” braised tofu skin with sweet balsamic soy, Kayaku rice

Vegetable Inside-out Roll

Avocado, spinach, soy gourd, vegan umami chilli oil, lemon emulsion

Chef's Selection of Sorbet