

Private Dining 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 the total must be paid in advance as a deposit,
which will then be deducted from the total bill on the day.

Sunday-Thursdays dinner: £3.5k

Friday & Saturday dinner: £4k

Lunch: £2k

Terrace available upon request.

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



A pre-ordered set menu is required.

We also strongly recommend pre-ordering your wine to ensure your preferred choice is available, perfectly chilled if needed, and ready to be served upon your arrival.

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

Classics Menu

£100 per person (excluding service charge)

Salmon Crispy Rice

Yuzu emulsion, wasabi soy

Spinach and Seaweed Salad

Sweet sesame soy, goma-dare vinaigrette

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

Yuzu sabayon

Sushi Selection

Bluefin tuna akami zuke style with miso-koji

Yellowtail cured belly with preserved spiced yuzu zest

Seabass with bottarga

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

Spring vegetables, mitsuba

Avocado Crispy Rice

Yuzu emulsion, wasabi soy

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

Amazake Soy Marinated Black Cod

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

Koji Cured Baked Cabbage

Truffle potato foam, truffle, shio-koji miso

Sushi Selection

Bluefin tuna chu toro with tsukuri soy

Salmon seared belly with yuzu ceviche

Yellowtail premium loin with yuzu soy

Shrimp Tempura Inside-out Roll

Tempura flakes, taramo sauce

Salmon "Futomaki"

Zuke salmon, yuzu onion jam

Chef's Selection of Desserts

Premium Menu

£150 per person (excluding service charge)

Salmon Crispy Rice

Yuzu emulsion, wasabi soy

Premium Sashimi Omakase

Chef's selection of day-boat caught fish, seafood & 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

Nasu-dengaku

Double-cooked aubergine, red and white "dengaku miso"

Sushi Selection

Bluefin tuna toro hagashi with pickled wasabi leaves

A5 Wagyu beef truffle with truffle salsa

Salmon seared belly with yuzu ceviche

"Maguro Maki"

(Tarragona, Spain) Akami, chu toro, otoro, British wasabi, tsukuri 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

Spring vegetables, mitsuba

Spinach and Seaweed Salad

Sweet sesame soy, goma-dare vinaigrette

Chilled Sesame Udon Noodles

Goma ponzu, vegan umami chilli oil

Nasu-dengaku

Double-cooked aubergine, red and white "dengaku miso"

Grilled Shiitake Mushroom "Temaki" Mini Hand Roll

Truffle soy

Shojin Sushi Selection

Avocado with bubu-arare rice cracker, yuzu emulsion

Grilled shiitake mushroom Gunkan-style with truffle soy

Vegetable Inside-out Roll

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

Chef's Selection of Sorbet

Upgrade your menu to add a glass of
Champagne or 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