

sakenohana酒の花。

DINNER

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.

TASTE OF SAKE NO HANA

£31.00 per person

Monday to Wednesday Lunch and Dinner

Thursday to Saturday Lunch and 6pm to 7:30pm and after 10pm

WANMONO
soup

SHIRO MISOSHIRU [▽] 海藻 白味噌汁
white miso soup

SAKIZUKE
starter

choose one of the following

EBI TEMPURA TO UME SOMEN 海老天ぶら梅素麺
prawn tempura, white noodles

KISETSU YASAI TEMPURA TO UME SOMEN [▽] 野菜天ぶら梅素麺
seasonal vegetable tempura, white noodles

GOHAN
sushi

choose one of the following

MASU SUSHI TO SPICY MAGURO MAKI 升寿司 スパイシーサーモン巻
assorted sashimi on sushi rice and spicy tuna roll

YASHI MASU SUSHI TO OKRA MAKI [▽] 野菜升寿司オクラ巻
mixed vegetable sushi rice and okra roll

YAKIMONO
main

choose one of the following

SALMON HOBAYAKI サーモン朴葉焼
char-grilled salmon on hoba leaf with red miso teriyaki

YUUKI DORI 有機鶏炭焼き
char-grilled organic chicken with egg mustard sauce

AGEDASHI TOFU TOBAN [▽] 揚げ出し豆腐陶板
tofu and aubergine in dashi broth

MIZUMONO
dessert

SIGNATURE DESSERT

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OSUSUME	WAGYU UNI CAVIAR TEMARI 和牛、雲丹、キャビア手毬 wagyu sashimi, sea urchin, caviar, truffle	28.00
	ISE EBI OTSUKURI 伊勢エビお造り whole tristan lobster sashimi	28.50
	ABURIAKI NIGIRI 炙り焼き握り 5 kinds of seared sushi salmon kizami wasabi, chu toro truffle, hotate uni, botan ebi caviar, unagi ankimo	29.50
	CHU TORO KIMI SOY 中トロ、黄身醤油 chu toro sashimi, egg mustard sauce	19.25
SMALL EAT 前菜	EDAMAME 枝豆 salted or spicy	4.50
	HAMACHI USUZUKURI ハマチ薄造り thinly sliced yellowtail sashimi with truffle black pepper ponzu	17.50
	SUZUKI USUZUKURI 鱸薄造り thinly sliced sea bass sashimi with chilli ponzu	12.00
	MAGURO TATAKI 炙り鮪おろし大根 seared tuna with grated mooli and wasabi dressing	17.00
	BEEF TATAKI ビーフたたき seared rib eye beef with sesame dressing	16.50
	UZURA KUWAYAKI うずら鰯焼 quail with shichimi pepper sauce	14.00
	KURO SHICHIMI SQUID 烏賊と黒七味 deep fried squid with kuro shichimi	9.00
	ABURI SALMON TARTARE サーモンタルタル seared salmon tartare with miso, ikura and tobiko	15.00
	MAGURO CAVIAR TARTARE 鮪キャビアタルタル tuna tartare with caviar, tobiko and sesame truffle oil	17.00
	AGEDASHI NASU TOFU 揚げ出し茄子、豆腐 tofu and aubergine in dashi broth	9.75
	ASPARAGUS KUWAYAKI アスパラガス鰯焼 soy stir fried green asparagus	7.75
	NASU TO ICHIJIKU AGEDASHI 茄子と無花果揚げ出し、胡麻ソース sesame fried aubergine and fig	7.25
	HORENSO GOMAAE 法蓮草胡麻和へ sesame spinach with cassava chips	5.00
SALAD サラダ	LOBSTER WA SALAD ロブスターサラダ lobster, green salad, yuzu sansho dressing	22.50
	WASABI PRAWN SALAD 小エビの天麩羅サラダ fried prawns, spinach, pine nuts, Japanese dressing	13.00
	ABURI SALMON YUBA SALAD 炙りサーモンとカリカリ湯葉サラダ seared salmon, pine nuts, mizuna salad, sesame ponzu dressing	12.00
	KAISO SALAD 海藻サラダ 4 kinds of fresh seaweed with yuzu dressing	11.50
	GREEN SALAD グリーンサラダ with sansho dressing	6.75
SOUP 味噌汁	ASARI AKADASHI 浅利赤出し red miso soup with asari clams	4.75
	SHIRO MISOSHIRU 茸の白味噌汁 white miso soup with nameko mushrooms	4.50

CHARCOAL GRILL
& TOBAN

焼物、陶板

GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ざり味噌 mirin marinated black cod with yuzu chilli miso	30.50
CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 chilean sea bass with champagne yuzu miso sauce	29.00
SPICY TARABAGANI HOBAYAKI スパイシータラバ蟹朴葉焼 spicy char-grilled alaskan crab	35.50
KAMO KUNSEI YAKI 燻製かもロース slightly smoked warm roasted duck breast	20.00
SALMON HOBAYAKI サーモン朴葉焼 char-grilled salmon on hoba leaf with red miso teriyaki	18.00
LAMB KOHITSUJI 子羊たれ焼 char-grilled teriyaki glazed lamb cutlets	26.50
MISO KAKUNI 豚の角煮みそ仕立て slow cooked miso pork belly with roasted onions	17.00
SIRLOIN SUMIYAKI サーロイン炭焼 char-grilled sirloin beef with mooli ponzu	38.50
JAPANESE WAGYU BEEF 和牛炭焼き char-grilled wagyu beef with garlic ponzu	87.00
SUKIYAKI すき焼き cooked at your table, rib eye beef with vegetables, tofu and shiitake	25.00
YUUKI DORI 有機鶏炭焼き char-grilled organic chicken with egg mustard sauce	18.00
TERIYAKI TOFU 豆腐陶板 tofu with teriyaki sauce	12.00

FRIED

揚物

EBI TEMPURA 海老天ぷら prawn tempura 5 pieces	13.00
SOFT SHELL CRAB TEMPURA ソフトシェルクラブ天麩羅一味ソース	14.00
LOBSTER TEMPURA ロブスター天ぷら tristan lobster with pepper sauce	23.50
KISETSU YASAI TEMPURA 野菜天ぷら seasonal vegetable tempura	9.50
KAISEN TEMPURA 海鮮天ぷら盛合せ prawn, soft shell crab, scallop, white fish with 3 sauces	21.75

POT RICE

ご飯

TRUFFLE SANSAI KAMAMESHI トリュフと山菜の茸釜飯 truffle iron pot rice with mountain vegetable kakiage	17.00
GINDARA KAMAMESHI 銀鱈釜飯 black cod iron pot rice	21.50
TARABAGANI ZUWAI KAMAMESHI タラバ、ズワイ蟹いくら釜飯 king crab, snow crab ikura pot rice	20.50
STEAMED RICE 白ご飯	3.50

▽ VEGETARIAN

Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction.

Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.

a discretionary 13% service charge will be added to your bill
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SUSHI & SASHIMI PLATE

寿司, 刺身盛合わせ

SASHIMI GOSHU 刺身五種
5 kinds of sashimi

27.00

MAGURO SASHIMI GOSHU 鮪刺身五種
5 kinds of tuna sashimi
o toro, chu toro, akami, aburi chu toro, negi toro

32.00

SUSHI HASSHU 寿司八種
8 kinds of sushi

24.50

NIGIRI MORIAWASE 握り盛り合わせ
3 kinds of nigiri (21 pieces)
akami, yellowtail, salmon

67.50

SASHIMI & NIGIRI

刺身, 握り

AKAMI 赤身
lean tuna

sashimi (2 pieces)

7.25

nigiri (1 piece)

3.75

CHU TORO 中トロ
medium fatty tuna

8.75

5.25

O TORO 大トロ
fatty tuna

12.50

8.25

HAMACHI ハマチ
yellowtail

8.25

4.75

HOTATE 帆立
scallop

4.75

4.75

SALMON サーモン

4.25

3.75

SUZUKI 鱈
sea bass

6.25

3.75

UNAGI 鰻
fresh water eel

6.75

4.75

TAKO 蛸
octopus

5.75

3.25

TAI 鯛
sea bream

5.25

3.25

IKA 烏賊
squid

4.25

3.25

AMA EBI 甘海老
sweet shrimp

4.25

3.75

UNI 雲丹
sea urchin

13.75

8.25

IKURA いくら
salmon roe

7.75

4.25

BOTAN EBI 牡丹海老
jumbo sweet shrimp

6.75

4.25

SUSHI ROLL

巻き寿司

	cut roll	hand roll
SPICY TUNA MAKI スパイシーツナ巻 spicy chu-toro, tobiko, cucumber 5 pieces	12.00	8.25
MANGO AND SOFTSHELL CRAB MAKI マンゴー ソフトシェル巻 softshell crab, cucumber, mango 8 pieces	12.00	n/a
ABURI SALMON CRAB MAKI 炙りサーモンクラブ巻 king crab, seared salmon, tobiko, nashi pear 8 pieces	15.00	9.75
CRUNCHY CALIFORNIA MAKI クランチーカリフォルニア巻 snow crab, avocado 8 pieces	9.50	7.25
GINDARA TEMPURA MAKI 銀鱈天ぷら巻き black cod, courgette, chili miso 8 pieces	16.00	n/a
WAGYU BEEF MAKI 群馬牛巻き wagyu beef, asparagus, fried onion, kizami wasabi 6 pieces	21.50	n/a
SPICY SALMON MAKI スパイシーサーモン巻 spicy salmon, shiso, cucumber, mango 6 pieces	11.00	8.25
EBI TEMPURA MAKI 海老天ぷら巻 prawn tempura 6 pieces	9.00	6.75
O-TORO MAKI トロ巻 fatty tuna, avocado 5 pieces	14.00	9.50
SALMON AVOCADO MAKI サーモンアボカド巻 salmon, avocado 6 pieces	10.00	7.25
DRAGON MAKI ドラゴン巻 eel, avocado, cucumber, ginger, tobiko 8 pieces	15.50	n/a
SALMON MAKI サーモン巻 6 pieces	7.75	5.25
AKAMI MAKI 鉄火巻 lean tuna 6 pieces	7.75	5.25
UNAGI MAKI 鰻巻 fresh water eel 6 pieces	7.75	5.25
SPICY VEGETABLE CHIRASHI MAKI ヴ スパイシー野菜巻き kinpira, avocado, cucumber	8.25	n/a
CRUNCHY YASAI MAKI ヴ クランチー野菜巻き pepper tempura, avocado	8.25	n/a

SIGNATURE MENU

£67 per person
for parties of two or more

SOUP

スープ

SHIRO MISOSHIRU 白味噌汁
white miso soup with nameko mushrooms

or

AKADASHI 赤出し
red miso soup with asari clams

HASSUN

八寸

SALMON TARTARE サーモンタルタル
salmon tartare with sesame truffle oil

EBI TEMPURA 海老天ぷら
prawn tempura with creamy ichimi sauce

UZURA KUWAYAKI うずら鰯焼
quail with shichimi pepper sauce

NASU TO ICHIJIKU AGEDASHI [▽] 茄子と無花果揚げ出し、胡麻ソース
sesame fried aubergine and fig

SASHIMI

刺身

HAMACHI USUZUKURI ハマチ薄造り
thinly sliced yellowtail sashimi with truffle black pepper ponzu

NAKACHOKU

中猪口

YUZU GRANITÉ 柚子グラニテ
yuzu sorbet, champagne gelée

MAIN COURSE

メインコース

CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌
chilean sea bass with champagne yuzu miso sauce

SIRLOIN SUMIYAKI サーロイン炭焼
char-grilled sirloin beef with mooli ponzu

SUSHI

寿司

SPICY TUNA MAKI スパイシーツナ巻
spicy chu-toro, tobiko, cucumber

CRUNCHY CALIFORNIA MAKI クランチャーカリフォルニア巻
snow crab, avocado

ABURI SALMON MAKI 炙りサーモン巻
salmon, avocado

DESSERT

デザート

SIGNATURE DESSERT

SIGNATURE MENU

£51 per person
for parties of two or more

SOUP

スープ

SHIRO MISOSHIRU 白味噌汁
white miso soup with nameko mushrooms

or

AKADASHI 赤出し
red miso soup with asari clams

HASSUN

八寸

MAGURO KIMI SOY マグロ黄身醤油
tuna with egg yolk soy

NASU TO ICHIJIKU AGEDASHI V 茄子と無花果揚げ出し、胡麻ソース
sesame fried aubergine and fig

KURO SHICHIMI SQUID 烏賊と黒七味ソース
deep fried squid with creamy ichimi sauce

TORI KUWAYAKI 鶏鞆焼
chicken with shichimi pepper sauce

SASHIMI

刺身

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

MAIN COURSE

メインコース

SALMON HOBAYAKI サーモン朴葉焼
char-grilled salmon on hoba leaf with red miso teriyaki

KAMO KUNSEI YAKI 燻製かもロース
slightly smoked warm roasted duck breast

SUSHI

寿司

SALMON AVOCADO MAKI サーモンアボカド巻
salmon, avocado

SPICY CHIRASHI MAKI スパイスーちらし巻き
salmon, white fish, avocado, cucumber

CRUNCHY YASAI MAKI V クランチャー野菜巻き
pepper tempura, avocado

DESSERT

デザート

SIGNATURE DESSERT

VEGETARIAN MENU

£41 per person

SOUP

スープ

SHIRO MISOSHIRU 白味噌汁

white miso soup with nameko mushrooms

HASSUN

ハサ

HORENSO GOMAAE 法蓮草胡麻和へ

sesame spinach with cassava chips

CHA SOBA SALAD 茶蕎麦サラダ

green tea noodles with sesame ponzu

NASU TO ICHIJIKU AGEDASHI 茄子と無花果揚出し、胡麻ソース

sesame fried aubergine and fig

TOFU DENGAKU 豆腐田楽

tofu skewer with miso

SALAD

サラダ

KAISO SALAD 海藻サラダ

4 kinds of fresh seaweed with yuzu dressing

MAIN COURSE

メインコース

KISETSU YASAI TEMPURA 野菜天ぷら

seasonal vegetable tempura

TERIYAKI TOFU 豆腐陶板

tofu with teriyaki sauce

SUSHI

寿司

OKURA SHISO MAKI オクラ紫蘇巻

okra, takuan, shiitake

SPICY VEGETABLE CHIRASHI MAKI スパイシー野菜巻き

kinpira, avocado, cucumber

CRUNCHY YASAI MAKI クランチー野菜巻き

pepper tempura, avocado

DESSERT

デザート

SIGNATURE DESSERT

