

sakenohana酒の花。

LUNCH

BENTO BOX

弁当メニュー

served with miso soup

SUSHI AND SASHIMI BENTO

akami and salmon sashimi

spicy tuna, salmon avocado, crunchy california maki

MAIN BENTO

GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ずり味噌 37.00
mirin marinated black cod with yuzu chilli miso

SALMON HOBAYAKI サーモン朴葉焼 28.50
char-grilled salmon with teriyaki sauce

TEMPURA MORIAWASE 天麩羅盛り合わせ 27.00
prawn and vegetable tempura

TORI KUWAYAKI 鶏鐵焼き 27.00
grilled corn fed chicken with chilli ginger garlic sauce

RIB EYE BEEF TAREYAKI 炭焼きビーフステーキ 30.00
char-grilled rib eye beef with garlic ponzu

AGEDASHI TOFU TOBAN 揚げ出し豆腐陶板 25.50
tofu and aubergine in dashi broth

SUSHI & SASHIMI PLATE

寿司、刺身プレート

SASHIMI GOSHU 刺身五種 27.00
5 kinds of sashimi (10 pieces) served with rice and miso soup

MAGURO SASHIMI GOSHU 鮪刺身五種 32.00
5 kinds of tuna sashimi
o toro, chu toro, akami, aburi chu toro, negi toro

SUSHI JYUKKAN にぎり寿司 十貫 24.50
10 kinds of sushi nigiri served with miso soup

NIGIRI MORIAWASE 握り盛り合わせ 67.50
3 kinds of nigiri (21 pieces)
akami, yellowtail, salmon

SALAD

サラダ

LOBSTER WA SALAD ロブスターサラダ 22.50
lobster, green salad, yuzu sansho dressing

WASABI PRAWN SALAD 小エビの天麩羅サラダ 13.00
fried prawns, spinach, pine nuts, Japanese dressing

ABURI SALMON YUBA SALAD 炙りサーモンとカリカリ湯葉サラダ 12.00
seared salmon, pine nuts, mizuna salad, sesame ponzu dressing

KAISO SALAD [▽] 海藻サラダ 11.50
4 kinds of fresh seaweed with yuzu dressing

GREEN SALAD [▽] グリーンサラダ 6.75
with sansho dressing

[▽] VEGETARIAN

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.

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| 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 ビーフたたき利休だれ seared rib eye beef with sesame dressing | 16.50 |
| | UZURA KUWAYAKI うずら鰯焼 quail with shichimi pepper sauce | 14.00 |
| | 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 |
| 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 fristan lobster with pepper sauce | 23.50 |
| | KISETSU YASAI TEMPURA [▽] 野菜天ぷら seasonal vegetable tempura | 9.50 |
| CHARCOAL GRILL 焼物 | 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 |
| | LAMB KOHITSUJI 子羊たれ焼 char-grilled teriyaki glazed lamb cutlets | 26.50 |
| SOUP & RICE 味噌汁とご飯 | 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 |
| | STEAMED RICE [▽] ご飯 | 3.50 |

SASHIMI & NIGIRI

刺身, 握り

sashimi (2 pieces)

nigiri (1 piece)

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| AKAMI 赤身 lean tuna | 7.25 | 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 |
| TAI 鯛 sea bream | 5.25 | 3.25 |
| IKA 烏賊 squid | 4.25 | 3.25 |
| AMA EBI 甘海老 sweet prawn | 4.25 | 3.75 |
| UNI 雲丹 sea urchin | 13.75 | 8.25 |

SUSHI ROLL

巻き寿司

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| SPICY TUNA MAKI スパイシーツナ巻 spicy chu-toro, tobiko, cucumber 5 pieces | | 12.00 |
| MANGO AND SOFTSHELL CRAB MAKI マンゴーソフトシェル巻 softshell crab, cucumber, mango 8 pieces | | 12.00 |
| CRUNCHY CALIFORNIA MAKI クランチャーカリフォルニア巻 snow crab, avocado 8 pieces | | 9.50 |
| GINDARA TEMPURA MAKI 銀鱈天ぷら巻き black cod, courgette, chili miso 8 pieces | | 16.00 |
| WAGYU BEEF MAKI 群馬牛巻き wagyu beef, asparagus, fried onion, kizami wasabi 6 pieces | | 21.50 |
| SPICY SALMON MAKI スパイシーサーモン巻 spicy salmon, shiso, cucumber, mango 6 pieces | | 11.00 |
| EBI TEMPURA MAKI 海老天ぷら巻 prawn tempura 6 pieces | | 9.00 |
| O-TORO MAKI トロ巻き fatty tuna, avocado 5 pieces | | 14.00 |
| SALMON AVOCADO MAKI サーモンアボカド巻 salmon, avocado 6 pieces | | 10.00 |

TASTE OF SAKE NO HANA

£31.00 per person

Monday, Tuesday Lunch and Dinner

Wednesday to Saturday Lunch and 6pm to 7pm 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 舟寿司 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 [▽] 野菜舟寿司オクラ巻

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

a discretionary 13% service charge will be added to your bill
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