

sakenohana酒の花。

SIGNATURE DINNER MENUS

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.

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 wild mushrooms

or

AKADASHI 赤出し
red miso soup with asari clams

HASSUN

八寸

ABURI MAGURO 炙り鮪
seared tuna with soy mustard sauce

EBI TEMPURA 海老天ぶら
prawn tempura with creamy wasabi sauce

TORI KUWAYAKI 鶏鉄焼
chicken with shichimi pepper and wilted spring onions

OROSHI KINOKO WASABI PONZU 茸の大根おろし和へ
mushrooms with wasabi ponzu

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 sauce

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 onion wasabi 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 wild mushrooms

or

AKADASHI 赤出し
red miso soup with asari clams

HASSUN

八寸

ABURI SALMON 炙りサーモン
seared salmon with soy mustard sauce

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

SQUID TEMPURA 烏賊の天ぷら塩七味
squid tempura with salt and chilli pepper

HORENSO GOMAAE [▽] 法蓮草胡麻和へ
sesame spinach with cassava chips

OROSHI KINOKO WASABI PONZU 茸の大根おろし和へ
mushrooms with wasabi ponzu

SASHIMI

刺身

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

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 ¹ 燻製かもローズ
slightly smoked roasted duck with pickled courgette

SUSHI

寿司

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

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

CRUNCHY YASAI MAKI [▽] クランチー野菜巻き
pepper tempura, shiitake

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 wild mushrooms

HASSUN

八寸

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

TOFU DENGAKU [▽] 豆腐田楽
tofu skewers with miso

SALAD

サラダ

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

MAIN COURSE

メインコース

YASAI TEMPURA [▽] 野菜天ぷら
seasonal vegetable tempura

TERIYAKI TOFU [▽] 豆腐陶板
tofu and mushrooms with teriyaki sauce

SUSHI

寿司

MANGO AVOCADO MAKI [▽] マンゴーアボカド巻き
mango, avocado, cucumber

SPICY VEGETABLE CHIRASHI MAKI [▽] スパイシー野菜巻き
kinpira, avocado, cucumber

CRUNCHY YASAI MAKI [▽] クランチャー野菜巻き
pepper tempura, shiitake

DESSERT

デザート

SIGNATURE DESSERT

