

**sakenohana酒の花。**

UMAI SUSHI SATURDAYS



## COCKTAILS £11.50

### COUPETTE NO.3

ginger juice, grapefruit, Gin No.3, vanilla, chilli  
coupette glass, straight up

### MINT BLOSSOM

Ketel One vodka, cucumber, lime,  
peppermint extract martini glass, straight up

### VELVET HAIKU

Akashi – Tai sake, velvet falernum, green tea, cucumber,  
prosecco, sake carafe and cup, straight up

### ST JAMES

Monkey Shoulder whisky, Amontillado sherry, lemon,  
Compass Box Orangerie, malt glass, straight up

### GRAPEFRUIT VODKA COLLINS

Babicka vodka, pink grapefruit, lemon, Shiroku yuzu sake,  
soda water, collins glass, cubed ice

### CUCUMBER AND GINGER SPRITZ

Aperol, ginger juice, cucumber, soda water, prosecco  
stem less c hardonnay glass, cubed ice

### KUMQUAT AND RHUBARB DAIQUIRI

Diplomático Blanco, kumquat, rhubarb liqueur, lime  
coupette glass, straight up

## NON ALCOHOLIC COCKTAILS £6.50

### SHI - SHI COOLER

nashi pear, lychee juice, shisho, coconut, lime

### MIYAZAKI PASSION

coconut, passion fruit, vanilla, chilli, lime

### NIHON BLUE

blueberries, yuzu marmalade, rose, lemon

### CHERRY ICED TEA

maraschino cherries, jasmine tea, lime

### KYOTO'S GARDEN

strawberry, lemongrass, basil, melon, apple juice

#### 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.

## UMAI SUSHI SATURDAY

£47.00 per person  
minimum of two to share

## 7 COURSES

Choice of cocktail  
Louis Roederer Premier NV Champagne,  
France 12% half bottle

### SOUP

SHIRO MISOSHIRU 白味噌汁  
white miso soup with nameko mushrooms

### SMALL EAT

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

### HASSUN

MAGURO TARTAR 鮪タルタル  
tuna tartare with tobiko and sesame truffle oil

NASU DENGAKU 茄子田楽  
fried aubergine with miso

WASABI PRAWN 海老の山葵マヨネーズ  
fried prawns with wasabi mayo sauce

### NIGIRI SUSHI

AKAMI NIGIRI 赤身

HAMACHI NIGIRI ハマチ

SALMON NIGIRI サーモン

SUZUKI NIGIRI 鱸

### MAIN COURSE

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

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

SUKIYAKI WITH YUZU CANDY FLOSS すき焼き  
(to be shared between two)  
cooked at your table, rib eye beef with vegetables,  
tofu and shiitake

SANSAI GOHAN 山菜ご飯  
truffle and mountain vegetable rice

### MAKI SUSHI

SPICY SALMON MAKI スパイシーサーモン巻  
spicy salmon, shiso, cucumber, mango

OKURA SHISO MAKI オクラ紫蘇巻  
okra, takuan, shiitake

CALIFORNIA MAKI カリフォルニア巻  
snow crab, avocado

### DESSERT

SELECTION OF DESSERT

UMAI SUSHI  
SATURDAY  
VEGETARIAN

£39.00 per person  
minimum of two to share

7 COURSES

Choice of cocktail  
Louis Roederer Premier NV Champagne,  
France 12% half bottle

SOUP

SHIRO MISOSHIRU 白味噌汁  
white miso soup with nameko mushrooms

SMALL EAT

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

ASPARAGUS KUWAYAKI アスパラガス鉄焼  
soy stir fried green asparagus

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 茄子田楽  
fried tofu with miso

NIGIRI SUSHI

ASPARAGUS NIGIRI アスパラガス

SHIITAKE NIGIRI 椎茸

TAMAGO NIGIRI 玉子

MAIN COURSE

choose one of the following

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

YASAI TEMPURA 野菜天ぷら  
seasonal vegetable tempura

SANSAI GOHAN 山菜ご飯  
truffle and mountain vegetables rice

MAKI SUSHI

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 クランチャー野菜巻き  
pepper tempura, avocado

DESSERT

SELECTION OF DESSERT



## DESSERTS

### APPLE TARTE TATIN

miso caramel, vanilla ice cream, apple puree

£8.50

recommended wine:

### MOSCATEL SOLEADO 'COLOSIA', GUTIERREZ COLOSIA

Jerez, Spain 16.5% NV

£7.50 70ml

### BAMBOO

sesame, kumquat, white chocolate mousse

£8.50

recommended wine:

### TOKAJI ASZÚ '5 PUTTONYOS', ROYAL

Tokaj, Hungary 11.5% 2008

£11.70 70ml

### SELECTION OF ICE CREAM AND SORBET

£5.50

recommended digestif:

### GRAPPA DI MOSCATO 'APRÈS 5 YRS', MAROLO

Piemonte, Italy 42%

£10.00 50ml

### MOCHI ICE CREAM

£5.50

## TEAS

### ORGANIC SENCHA

Japanese green tea

£4.50

### GENMAICHA

Japanese green tea combined with roasted brown rice

£4.50

### HOJICHA

roasted green tea

£4.50

### ENGLISH BREAKFAST

£3.00

### EARL GREY

£3.00

### FRESH MINT

£3.00

