





Afternoon Tea £60

An afternoon tea like no other, hand-picked by our head chef to combine the best of Japanese and English afternoon sweets and savouries. A perfect blend of cultures creating an experience that will live long in the memory.

Add pot of Gyokuro Japanese Tea	£65
Add glass of Akashi Tai Junmai Sparkling Sake	£70
Add glass of Veuve Clicquot Yellow Label Brut, Champagne	£80

Yellowtail and tuna nigiri
Smoked salmon and yuzu créme fraiche on granary
Japanese mustard egg mayonnaise on white
Katsu coronation chicken with flaked almonds on sun-dried tomato
Roast sirloin of beef with rocket and wasabi cream on seeded

Matcha & pistachio opera
Passion fruit & yuzu Swiss roll
Sakura-do Patisserie Tokyo trio:
"Mini choux, strawberry mousse, and yuzu bomb"

Plain and Matcha & cranberry scones, strawberry jam, Cornish clotted cream





