MA/NA
FESTIVE CANAPE MENU 2026

65 PER GUEST

O-TORO TARTARE
Fatty Bluefin Tuna / Avocado / Truffle Soy / Kaiware / Tobiko / Daikon / Shallots / Fresh Wasabi / Rice Crisps

CAULIFLOWER WASABI (VG)
Cauliflower Tempura / Wasabi Mayonnaise / Chives

MASU CARPACCIO
Cornish Sea Trout / Cherry Tomato / Yuzu Pesto / Balsamic / Chive / Jalapeño

NASU (VG)
Aubergine / Ginger Yuzu Miso / Sesame / Dehydrated Miso

NEGIMA YAKITORI
Free - Range Chicken Thigh / Spring Onion / Yakitori Sauce / Shichimi

HORENSO GOMAE (VG)
Baby Spinach / Garlic / Truffle Wafu Goma / Sesame

AKAMI NIGIRI
Lean Bluefin Tuna / Fresh Seasonal Truffle

SUZUKI NIGIRI
Seabass

CALIFORNIA MAKI
Snow Crab / Avocado / Cucumber /Spicy Mayonnaise / Sesame / Tobiko

HAMACHI TATAKI MAKI
California Maki / Seared Yellowtail / Spicy Aioli / Truffle Teriyaki

MASU NO AKA MISO ZUKE
Line Caught Cornwall Trout / Red Miso Teriyaki / Spicy Pickled Cucumber

SAIKYO MISO YAKI TORI
Grilled Chicken / Citrus-Chilli Miso / Gochujang / Sesame

TRUFFLE FRIED RICE (VG)
Niigata Prefecture Short Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame Seed

MATCHA MILLE CRÊPE
Matcha Pancake / Organic Cream / Coconut Cream / Ceremonial Matcha

(V) Vegetarian, (VG) Vegan

All dishes are gluten free and made without nuts & celery.
If you have allergies or any dietary requirements / please speak to the team prior to ordering. Please note / soy and sesame are widely used in our kitchen / therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.