PREMIUM MA/NA
FESTIVE CANAPE MENU 2026

95 PER GUEST

TARABAGANI TARTARE
Norwegian King Crab / Yuzu / Masago / Pink Peppercorns / Truffle Butter Ponzu / Oscietra Caviar

IWA-EBI WASABI
Rock Shrimp Tempura / Tobiko / Wasabi Mayonnaise / Spring Onion / Sesame

O-TORO CRUDO
Fatty Bluefin Tuna / Kizami Wasabi / Dehydrated White Miso

KAMPACHI ONIGIRI
Amberjack Tartare / Spicy Aioli / Tobiko / Spring Onion / Serrano Chilli / Seasonal Fresh Truffle / Grilled Rice

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

WAGYU KUSHIYAKI
Wagyu A5 Rib Kalbi / Yuzu Chimichurri / Jalapeño Sauce / Coriander / Shichimi

KINOKO (VG)
Japanese Mushrooms / Radicchio / Watercress / Mizuna / Endive / Yuzu Honey / Crispy Mushroom

AKAMI NIGIRI
Lean Bluefin Tuna / Fresh Seasonal Truffle

MASU NIGIRI
Sea Trout

VEGETABLE KAISO KINUTA (VG)
Carrots / Heirloom Beetroot / Asparagus / Avocado /Yamagobo / Chive / Cucumber Wrap / Yuzu Miso

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

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

GINDARA SAIKYO-YAKI
Roasted North Atlantic Cod / Yuzu Miso / Pickled Kimchi Daikon / Edamame

SANSHO TERIYAKI TORI
Grilled Baby Chicken / Hoisin / Teriyaki / Sansho Pepper / Jalapeño Miso

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

SUDACHI TART (V)
Japanese Sudachi Lime Custard / Condensed Milk / Italian Meringue / Fresh Sudachi Lime

(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.