

## Festive Menu 2018 – £50

### TO BEGIN

Black kampachi carpaccio  
Scottish salmon and cucumber roll

### SEA

Canadian lobster tempura

### LAND

35 day dry aged Scottish sirloin robata steak  
Miyazaki-gyu 100g (£35 supplement)  
Kobe beef 100g (£80 supplement)

### SWEET

Kinako blancmange

Dishes are subject to availability, please be mindful that the menu may change.

All prices are inclusive of VAT. A discretionary Service Charge of 12.5% will be added to your bill.

## Vegan Festive Menu – £40

### TO BEGIN

Seasonal appetizers  
Vegetable sushi rolls

### FIRST

Nasu dengaku

Grilled Japanese Aubergine with a sweet miso sauce

### SECOND

Japanese mushroom & tofu sukiyaki

### SWEET

Sorbet

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