

taster set menu

39.95

YO!



miso soup 53kcal

Japanese broth enriched with miso, tender tofu, wakame seaweed, and fresh spring onion



chilli ginger edamame 214kcal

Blanched edamame tossed with sea salt and a blend of Vietnamese chilli and ginger. Served hot



premium nigiri collection 310kcal

An elegant selection of hand-crafted nigiri featuring salmon, tuna, and aburi-style toppings including scallop, baby asparagus, and avocado

teriyaki salmon glaze 720kcal

Salmon fillet glazed in teriyaki sauce, sugar snap peas, pickled red ginger, finished with edible flowers and sesame seeds. Served with furikake seasoned steamed rice



cotton candy soufflé 319kcal

Fluffy cheesecake with cotton candy, topped with fresh diced strawberries and a smooth strawberry purée



add a cocktail for 7.50 extra cotton candy fizz 10.5% abv

A must-try cocktail of prosecco topped with cotton candy and raspberry sugar



 spicy  plant-based  vegetarian



Allergies? Please speak to a team member who can help you. For a full allergen guide and nutritional information, please scan the QR code. We handle several allergens in our kitchen and cannot guarantee our dishes are allergen free. We've done our best to remove bones from our fish and meat dishes, please be careful in case any remain.