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CHERRY BLOSSOM MENU

**Available for lunch & dinner
March 11 - April 22, 2019**

CHERRY BLOSSOM FESTIVAL

Japan is known around the world for its cherry blossom festivals.

Known as *Hanami* in Japanese, cherry blossom festivals are an important custom.

Because cherry blossoms are beautiful and fleeting - the blooms often last no more than two weeks, they have become symbolic for the impermanence of beauty.

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| Cherry Blossom Cocktail | 12.5 |
| Seared Tuna and Spinach Salad In Japanese Wapo Dressing | 18 |
| Pan-Fried Wagyu Beef Gyoza | 16 |
| King Prawn Tempura with Spicy Mayo | 24 |
| Mei Ume Golden Dragon Roll with Unagi, Alaskan Crab and Avocado | 21 |
| Chicken Teriyaki with Seasonal Vegetables | 26 |
| Stir-Fried Buta Kimuchi with Iberico Pork and Seasonal Vegetables | 24 |
| Grilled Miso Sake Chilean Seabass served on a Tea Grill | 34 |
| Sea Urchin and Scallop Fried Rice cooked in a Hot Stone in Sweet Oyster Sauce | 28 |
| Japanese Udon with Mixed Seafood in Squid Ink | 14.5 |
| Caramelised Japanese Aubergine with White Miso and Bonito Flakes | 16 |
| Crunchy Cauliflower in Tomato Tonkatsu Sauce | 12 |
| Snowflake Matcha Cake with Salted Caramel Ice Cream | 9 |

Should you have any dietary or allergen requirements, please do inform our team.
A discretionary service charge of 15% will be added to your bill.
All prices are in GBP inclusive of VAT.

