



canape menu
£35 per person

- edamame (v)(gf)
steamed edamame with sea salt
- avocado maki (v)(gf)
avocado, cucumber and wasabi pea
- piripiri maguro maki
spicy yellowfin tuna, cucumber, chives + tempura flakes
- kihada maguro
yellowfin tuna
- sake
- salmon
- suzuki
seabass
- nama yasai tempura (vg)
assorted vegetables tempura
- gyuniku to goma no gyoza
beef ginger and sesame dumplings
- yaki asparagus (vg)
asparagus with sweet soy and sesame
- yakitori-negima yaki
chicken skewers with spring onions

canape menu
£45 per person

- edamame (v)(gf)
steamed edamame with sea salt
- avocado maki (v)(gf)
avocado, cucumber and wasabi pea
- california maki
crab meat, avocado, mayonnaise + wasabi tobiko
- maguro
tuna
- sake
- salmon
- hamachi
yellowtail
- kurama ebi
tiger prawn tempura
- gyuniku to goma no gyoza
beef ginger and sesame dumplings
- gyuniku to shishito yaki (gf)
spicy beef and shishito pepper skewers
- kankoku fu kohitsuji
korean lamb cutlets

canape menu
£55 per person

- edamame (v)(gf)
steamed edamame with sea salt
- age watari gani maki
soft shell crab, cucumber + kim chi with chilli mayo
- wagyu tempura maki
wagyu maki tempura, roasted white onions
- chu toro
semi fatty tuna
- sake
- salmon
- wagyu gunkan
wagyu sushi, oscietra caviar
- kampachi sashimi no salada (gf)
yellowtail sashimi, yuzu-truffle dressing
- ka no karaage yuzu shiso sosu zoe
fried squid with yuzu, green chilli and shiso sauce
- gindara to kani no gyoza
crab and black cod dumplings with roasted chilli dressing
- kankoku fu kohitsuji
korean lamb cutlets
- yaki asparagus (vg)
asparagus with sweet soy and sesame

all canape menus are priced and portioned per person
allergens: gluten free (gf), vegan (vg), vegetarian (v)
all items include VAT, none inclusive of a 14.5% discretionary service charge