



COUNTDOWN TO 2020 DINNER OMAKASE  
31<sup>ST</sup> DECEMBER 2019  
£250 WITH WINE PAIRING £370

CHAMPAGNE ON ARRIVAL

CAVIAR & AVOCADO NORI TACOS

SASHIMI TRIO  
LOBSTER TIRADITO | SEARED SALMON MATSUHISA DRESSING |  
YELLOWTAIL JALAPENO

DIDIER DAGUENEAU "BUISSON RENARD", LOIRE, FRANCE

SEARED TORO SASHIMI SALAD

VOLNAY DOMAINE CYROT-BUTHIAU, BURGUNDY, FRANCE

NOBU SUSHI SELECTION

HOKUSETSU JUNMAI DAIGINJO, SADO ISLAND, JAPAN

CHILEAN SEA BASS UMAMI DASHI

QUERCIABELLA BATAR, TUSCANY, ITALY

CLEAR MUSHROOM SOUP WITH FRESH TRUFFLES

CHARGILLED A5 JAPANESE WAGYU BEEF

ROC DE CAMBES, COTE DE BORG - BORDEAUX, FRANCE

HITOKUCHI

KAGAMI  
DARK CHOCOLATE SHELL, SALTED CARAMEL ICE CREAM, SHORTBREAD,  
MANDARIN SAUCE

ROYAL TOKAJI 5 PUTTONYOS, HUNGARY

NOBU CHOCOLATE TRUFFLES

GREEN TEA & COFFEE

*All reservations require credit card details and a cancellation charge of £50.00 per person will apply if bookings are cancelled within 72 hours of the booking time or if you fail to show up. Please note that return times apply to bookings before 9pm: tables for 2 to 6 people are required to be returned within 2 hours, and tables for 7 to 12 people are required to be returned within 2 and a half hours. For the first seating before 9pm, guests have a minimum spend of £150 and can choose to dine from the Omakase menu (priced at £150, with a vegetarian option for £100) or a reduced à la carte menu. For reservations at 9pm and after, guests have a minimum spend of £250 and can choose to dine from the COUNTDOWN to 2020 Omakase menu (priced at £250, with a vegetarian option for £200) or a reduced à la carte menu. This minimum spend applies to any guest from 5 years old.*