

## WHAT'S ON @ KARMA SANCTUM SOHO HOTEL

### ROOF TERRACE

Located on the fifth floor our Members and Residents exclusive & intimate Roof Terrace is open daily serving drinks including our signature cocktails – wine – champagne - fine Davidoff cigars and sharing plates from our acclaimed Japanese Restaurant Wild Heart Bar and Shokudo.

To enquire about membership or to reserve a table email [events@sanctumsoho.com](mailto:events@sanctumsoho.com)

### AFTERNOON TEA

*£28.00 per person*

*AVAILABLE ALL DAY ON SATURDAYS ONLY*

### CHAMPAGNE OR COCKTAIL AFTERNOON TEA

Glass of Taittinger Brut £40.00 per person

Sake Royale Cocktail £40.00 per person

### UPGRADE £25.00 PER PERSON

Davidoff Cigar plus a glass of Jack Daniels Tennessee whiskey on our Roof Terrace

Afternoon Tea is also available every day for groups of 10 people or more. T's & C's apply!

Follow us @karmasanctumldn and @wildheartsoho



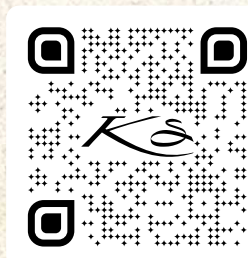
Encompassing the spirit of the hotel, Wild Heart Bar & Shokudo offers a casual dining experience, whether enjoying dinner or a sharing plate in one of our cosy and private booths, alternatively you can tuck into a lite bite on one of our comfy sofas in our cocktail lounge.

Open all day for breakfast - lunch - dinner - coffee, cocktails and Wild Heart's unique afternoon tea.

We have partnered with Garry Hollihead, a three-time Michelin star chef and culinary legend who has headed up some of London's and other international capital's most renowned restaurants with a career spanning over three decades.

He has returned home to collaborate once again with Karma Sanctum Soho's owner Mark Fuller with a vision of casual Japanese food focusing on sustainability and locally sourced ingredients.

We have a brand-new cocktail menu featuring both oriental and classic cocktails, sake offerings and a hearty wine list.



To learn more about joining our community scan this QR code.

<https://qrstud.io/TheInnerSanctum>

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KARMA SANCTUM SOHO  
LONDON





SMALL PLATES

MISO SOUP	tofu, shiitake mushrooms and seaweed	£6.95
FRIED		
CHILLI SQUID	sriracha aioli	£10
SOFT SHELL CRAB	Japanese dipping sauce	£14
TEMPURA TOFU AND AVOCADO	sriracha aioli	£8

SHARING PLATES

GYOZA		
CHICKEN GYOZA	steamed and pan-fried Japanese dumplings, dipping sauce	£8
VEGETABLE GYOZA	steamed and pan-fried Japanese dumplings, dipping sauce	£7

SLIDERS

WAGYU BEEF, CHICKEN TERIYAKI AND SALMON		
	served with wasabi furikake skinny fries	£16
GLUTENFREE		
	served without buns with extra dipping mayonnaise, wasabi furikake skinny fries	£16

SALADS

SALMON TARTARE	wasabi, mint, coriander and soya dressing	£10
MISO MARINATED TOFU	crispy salad, lime, soya	£8

MAIN PLATES

SEARED MISO MARINATED SIRLOIN	pickled vegetables, and seaweed	£28
CHICKEN TERIYAKI	shredded white cabbage and sweet pickled ginger	£18
SALMON TERIYAKI	shredded white cabbage and sweet pickled ginger	£19
FISH, PRAWN AND VEGETABLE TEMPURA RICE BOWL	wasabi, dried seaweed, dashi broth	£22
ROAST AUBERGINE	miso glaze, spring onions and chilli macadamia	£14

KATSU CURRY

CHICKEN	served with Japanese steamed rice, shredded white cabbage and pickled ginger	£16
PUMPKIN	served with Japanese steamed rice, shredded white cabbage and pickled ginger	£12
SHRIMP	served with Japanese steamed rice, shredded white cabbage and pickled ginger	£16

SIDES

STEAMED JAPANESE RICE	£5
EDAMAME, SOYA BEANS	£5
WASABI FURIKAKE SKINNY FRIES	£5

DESSERTS

MATCHA PANNA COTTA	freeze-dried raspberries	£7
YUZU TART	strawberry & raspberry confit	£7
CHOCOLATE AND TOFU MOUSSE	coconut cream	£7
MOCHI BALLS	seasonal selection of the day	£7.50

BAR MENU

PLATTERS FOR MINIMUM 2 SHARING

KOZARA 1

£34 for two  
Wagyu burger  
Chicken katsu  
Chilli squid Japanese dipping sauce  
Wasabi furikake skinny fries

KOZARA 2

£38 for two  
Wagyu burger  
Chicken katsu  
Chilli squid • Japanese dipping sauce  
Vegetable gyoza steamed and pan-fried Japanese dumplings, dipping sauce.  
Wasabi furikake skinny fries

KOZARA 3

£42 for two  
Wagyu burger  
Chicken katsu  
Chilli squid, Japanese dipping sauce  
Vegetable gyoza  
Steamed and pan-fried Japanese dumplings, dipping sauce  
Miso marinated tofu, crispy pickled salad, lime, soya and maple dressing  
Wasabi furikake skinny fries

AFTERNOON TEA

£28 per person (Available all day on Saturdays only)

CHAMPAGNE OR COCKTAIL AFTERNOON TEA

Glass of Taittinger Brut	£40.00 per person
Sake Royale Cocktail	£40.00 per person

Upgrade £25.00 per person

Davidoff Cigar plus a glass of Jack Daniels Tennessee whiskey on our Roof Terrace

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As allergens are present in our kitchen and some ingredients have “may contain” warnings, we cannot guarantee menu items will be completely free from an allergen.

A discretionary 12.5% service charge will be added to your final bill.

