



8
AT THE LONDONER

Sake & Umami
120 per guest

Sashimi Moriawase

Selection of salmon, yellowtail, sea bass and tuna, served with soy and fresh wasabi

Paired with

Azure

Ginjo

Smooth with a clean finish, made with the purest natural spring water

**King prawns wrapped in crispy filo pastry with wasabi mayonnaise
served with Kohlrabi salad with crispy leeks and white goma dressing**

Paired with

Ninki-Ichi Gold

Junmai Daiginjo

Aromas of persimmon and cucumber on the nose. Melon and papaya on the palate with a hint of chestnut and honeycomb

Chilean sea bass with shiso salsa

Paired with

CEL-24

Junmai Ginjo

Fresh aromas of apple and grape, with rich flavours of pineapple, banana and pear on the palate and notes of citrus

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.