



Table Reservation Only	Curated Experiences	Exclusive Private booth	New Year's Eve Omakase
<p>Up to eight guests</p> <p>£400 minimum spend per guest</p>	<p>Two guests</p> <ul style="list-style-type: none"> - Reserved table - Two signature cocktails - A bottle of Dom Pérignon Brut Vintage - Signature small plates experience - Still and sparkling water <p>£800 per table</p> <p>Four guests</p> <ul style="list-style-type: none"> - Reserved table - Four signature cocktails - A magnum of Dom Pérignon Brut Vintage - Signature small plates experience - Still and sparkling water <p>£1,600 per table</p> <p>Six guests</p> <ul style="list-style-type: none"> - Reserved table - Six signature cocktails - A magnum of Dom Pérignon Brut Vintage - Signature small plates experience - Still and sparkling water <p>£2,400 per table</p>	<p>Up to eight guests</p> <ul style="list-style-type: none"> - Reserved table - One magnum of Belvedere - One Armand de Brignac Brut Gold Jeroboam - Signature small plates experience - Still and sparkling water <p>£2,800 per booth</p> <p>Up to fourteen guests</p> <ul style="list-style-type: none"> - Reserved table - Two magnums of Belvedere - One Armand de Brignac Brut Gold Jeroboam - Signature small plates experience - Still and sparkling water <p>£4,000 per booth</p>	<p>Snacks</p> <p>Edamame candy, tossed in lemon butter and chilli salt v</p> <p>Addictive lotus crisps with truffle ponzu mayonnaise v</p> <p>Tartare</p> <p>Tuna sugar cubes with fragrant shiso leaf soy</p> <p>Sashimi</p> <p>Salmon slices in a zesty, gently spicy aji amarillo sauce</p> <p>Yellowtail handkerchiefs, truffled yuzu soy, miso salt</p> <p>Tempura</p> <p>Crispy tiger prawn clouds, truffled yuzu mayonnaise</p> <p>Asparagus meringues with a creamy, spicy ponzu dip v</p> <p>Robata Skewers</p> <p>Fiery chicken with anticucho of Peruvian aji panca and sake</p> <p>“Cauliflower” mushroom mille-feuille, yuzu teriyaki v</p> <p>Maki Rolls</p> <p>Crispy tiger prawn with a cool and creamy spiced mayonnaise</p> <p>Seared beef fillet carpaccio, blanched asparagus crunch, toasted sesame and ginger soy</p>

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. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.