



Signature Omakase menu

125

Yellowtail tartare with truffle yuzu soy and miso (178 kcal)

Seared tuna sashimi salad with Yama gobo and tosazu dressing (92 kcal)

Crispy calamari with Jalapeno emulsion (326 kcal)

Chilean Sea Bass yasai zuke (199 kcal)

Japanese Wagyu with Sakiyo miso and chilli truffle teriyaki (419 kcal)

Dessert

Hani

Amarena cherry and mango salad with cherry blossom ice cream, yuzu and shiso syrup, served with toasted brioche (178 kcal)



Please scan the QR code for allergen and dietary information.

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 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians. Adults require around 2000 kcal per day.



Signature Omakase with wine pairing

200

Yellowtail tartare with truffle yuzu soy and miso (178 kcal)
Gusbourne Blanc de Blancs NV 2020

Seared tuna sashimi salad with Yama gobo and tosazu dressing (92 kcal)
Chablis La Chablisienne, La Sereine, Chablis, France 2019

Crispy calamari with Jalapeno emulsion (326 kcal)
Timo Vermentino, San Marzano, Italy 2024

Chilean Sea Bass yasai zuke (199 kcal)
Pouilly-Fumé, de Ladoucette, Château du Nozet, Loire Valley,
France 2020

Japanese Wagyu with Sakiyo miso and chilli truffle teriyaki (419 kcal)
Stags Leap District Cabernet Sauvignon, Chimney Rock,
Napa Valley, California, USA 2021

Dessert

Hani

Amarena cherry and mango salad with cherry blossom ice cream,
yuzu and shiso syrup, served with toasted brioche (178 kcal)
Shiraume Umeshu, Akashi-Tai

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