



## Valentine's Menu

Thursday 14th February 2019

# Welcome to our kitchen. Home to an exquisite selection of contemporary Japanese and Mexican small plates.

## Four plates - £75 per person

Please select one dish per section

### Arrival Cocktail

Pear & Hibiscus Royale  
Hennessy Fine de Cognac,  
pear, hibiscus, egg white  
and Moët & Chandon Brut  
.....  
Served with our taco selection

Tiger prawn tempura with wasabi  
mayo and spicy ponzu  
.....  
Seared beef tataki with truffle ponzu  
.....  
Veggie chicken tempura with creamy  
spicy mayo and chilli ponzu  
.....  
Goma-glazed roasted aubergine

### Dinner Menu

Salmon tartare with shiso soy  
.....  
Warm Wagyu beef flatbread with  
dried chilli and yuzu mayo  
.....  
Avocado tartare with shichimi soy  
.....  
Roasted aubergine flatbread with  
rocoto chilli and wasabi sour cream

Organic salmon with dried red chilli  
and lemon shiso salsa  
.....  
28-day-aged rib-eye beef with  
yuzu kosho, smoked sea salt and  
black pepper  
.....  
Bincho Grill  
Chilli and lemon roasted baby chicken  
.....  
Japanese mushroom and truffle  
Toban-yaki

### Dessert

Yuzu meringue tart with raspberry  
sorbet

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 10% will be added to your bill. All prices are inclusive of VAT.