

IMPORTANT SMALL PRINT!

We try to source only the best and freshest ingredients and therefore the availability of items on our menu is subject to change without notice. The good news is you will only get the best!

As we prepare each dish to order, waiting times may be longer than usual and dishes may not all arrive at the same time. We only wish to deliver the best quality food we can.

If you are dissatisfied with any dish or service please inform us at the first instance so that we can rectify and make sure you have an enjoyable meal with us!

ALLERGEN INFORMATION

All our food and drinks contain traces of alcohol, nuts, fish, micro organisms, carbon molecules, nitrogen molecules, all molecules essential to organic matters, and possibly others which are not essential to organic matters as well as many other airborne particles. In particular, there will certainly be traces of celery, gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, and sulphur dioxide, as they are regularly used in our kitchen. Our staff are very happy to advise on the key intended ingredients for each dish. We also advise seeking medical professions for special dietary requirements and allergies.

Umezushi Taster 定食

Starter

Amuse bouche carefully created by our chefs

Sashimi selection

Special selection of fish and shellfish

Maguro sushi selection

Best of tuna in its multitude

Hot dish

Mentsuyu pork with katsuobushi

or

Unadon

Seafood congee

Seasonal seafood served with Asian-style rice porridge

Dessert

Roasted pineapple infused with chilli and plum sake served with vanilla ice cream

£64 per person, £70 with a flask of house sake or glass of Japanese wine.

Available only as a prepaid experience – please see the reservation page for details.

Please note we are unable to cater for vegan/vegetarian Umezushi Taster.