

**sakenohana酒の花。**

UMAI SATURDAYS

# UMAI SATURDAYS £37.00 PER GUEST

## SHIRAKABEGURA "MIO", SPARKLING

Takara, Hyogo 5% 300ml

### SOUP

スープ

### SMALL EATS

前菜

### MAIN COURSE

メインコース

### SUSHI ROLL

巻き寿司

### DESSERT

デザート

SHIRO MISOSHIRU 白味噌汁  
white miso soup with wild mushrooms

HORENSO GOMAAE V 法蓮草胡麻和へ  
sesame spinach with cassava chips

and

SUZUKI USUZUKURI 鱸薄造り  
thinly sliced sea bass sashimi with chilli ponzu dressing

or

BEEF TATAKI RIKYU DARE ビーフたたき利休だれ  
seared rib eye beef with sesame dressing

SUKIYAKI WITH CANDY FLOSS すき焼き (to  
be shared between 2 people)  
cooked at your table, sliced rib eye beef or chicken with  
vegetables, tofu and mushrooms

or

SALMON HOBBA TERIYAKI サーモン朴葉焼  
char-grilled salmon on hoba leaf with teriyaki sauce

or

TEMPURA MORIAWASE 天ぷら盛り合わせ  
prawn and vegetable tempura with creamy wasabi sauce

or

YASAI TEMPURA V 野菜天ぷら  
seasonal vegetable tempura

all of main courses are serve with

ASPARAGUS KUWAYAKI V アスパラガス桑焼  
soy stir fried green and white asparagus

SPICY TUNA MAKI スパイシーツナ巻  
spicy chu-toro, tobiko, cucumber

SALMON AVOCADO MAKI サーモンアボカド巻  
salmon, avocado

SPICY CHIRASHI MAKI スパイシーちらし巻き  
salmon, white fish, avocado, cucumber

### DESSERT OF THE DAY

本日のデザート

## Food allergies and intolerances

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

Prices include VAT at the current rate.

A discretionary service charge of 13% will be added to your bill.