

hayameshi teishoku

£26 per person

served with a glass of bubbles on arrival
or complimentary green tea

3 sashimi

chef's sashimi selection

sake to avocado maki

raw salmon, avocado
with wasabi tobiko

age nasu no goma-ae

fried eggplant, sesame miso and katsuobushi

select one dish from the robata

sake teriyaki

salmon fillet teriyaki with sansho salt

or

gyuhireniku no pirikara yakiniku

beef sirloin, chilli and spring onion

gohan (v)

steamed rice

tokujo hayameshi teishoku

£39 per person

served with a glass of bubbles on arrival
or complimentary green tea

5 sashimi

chef's sashimi selection

piripiri maguro maki

spicy yellowfin tuna, cucumber
chives and tempura flakes

kuruma-ebi

tiger prawn tempura

select one dish from the robata

gindara no saikyo-yaki

black cod marinated in yuzu miso

or

kankoku fu kohitsuji

lamb cutlets with korean spices

gohan (v)

steamed rice

dessert

choice of one a la carte dessert

£6 supplement per person

lunch monday to friday until 3.30pm

pre-theatre monday to saturday from 5pm until 6:30pm

an optional £1 will be added to your bill to support the savitri trust charity, please ask for further details

please ask your waiter for assistance with information on allergens or any dietary requirements

a 13.5% discretionary service charge will be added to your bill