

## 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

### hireniku no hirikara yakiniku

beef rump, chilli sauce and ginger

### 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