

SAKE NO HANA

Omakase experience with an optional sake pairing.
Omakase means "I'll leave it up to you". £135 per person.

Innovative, intimate and forever surprising, Omakase is a unique artistic performance by the chef.

With a menu that changes daily, Omakase's head chefs celebrate the freshest ingredients prepared using experimental culinary techniques and a dexterity borne out of a passionate love for Japanese cuisine.

No 2 Omakase experiences are the same, but each will be influenced by seasonal and sustainable ingredients. From richly cured mackerel to fully farmed bluefin tuna and briny Icelandic sea urchin, the dishes on the menu are authentic yet contemporary. Omakase finishes with a traditional Japanese tea ceremony dating back thousands of years, known as 'chado', or "the way of tea". This ceremony, steeped in history, is a way of preparing and drinking green tea, and to enjoy the chef's hospitality away from the fast pace of everyday life.