



New Year's Eve 2019

£49 per person

Tako su salad (Mo)

Octopus sashimi, compressed cucumber, wakame dressing, daikon hair

Trio of Tiger shrimp filo (C,G,S)

Tiger shrimp in crispy filo pastry on spicy umeboshi sauce

Steamed Shumai (Mo,G,S,SD)

Steamed prawn filled dumplings with cilantro sauce

Spiced Chilli beef skewers (S,SD)

Chilli rubbed beef skewers served with Panang curry dip

Miso Cod (F,SD)

Sake-miso cured Cod with hajikami sprouts and forbidden rice

Tamarind duck (SD)

Gressingham duck breast, ahino no kanzo curls, tamarind sauce

Matcha Ice cream & red bean paste (D)

Taro sherbet with candy floss cloud

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT



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Haru same salad (S)

Glass noodle, seaweed, carrot & beans sprout, Nadia lime dressing

Flagrant mushroom egg roll (E,G,S)

Galangal emulsion

Steamed Shumai (Mo,G,S,SD)

Steamed vegetable filled dumplings with cilantro sauce

Tempura vegetables (S,SD)

served with Panang curry dip

Miso tofu steak (S,SD)

Sake-miso cured tofu with hajikami sprouts and forbidden rice

Vegetable green curry (SD)

Matcha Ice cream & red bean paste (D)

Taro sherbet with candy floss cloud

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