



- FITZROVIA -

SAKE WEEK £65

- PER PERSON -

- FIRST COURSE -

RAW

OCTOPUS CEVICHE

DAIKON PICKLE, POTATOES, LOTUS CHIPS,
KIMCHEE TIGERS MILK

YELLOWTAIL TIRADITO

KUMQUAT PICKLE, ANATO OIL, ROCOTO
TIGERS MILK

PAIRING

SHO CHIKU BAI NIGORI CALIFORNIAN

*AROMA: CREAM, HONEYDEW MELON, GREEN
APPLE*

NIGORI - PART FILTERED SAKE, BOLD AND
SWEET. PERFECT MATCH FOR SPICY, SALTY,
WELL SEASONED DISHES

- SECOND COURSE -

SMALL DISHES

CORN TEMPURA

SEA SALT, KABOSU, CHIVES

GRILLED BROCCOLI

ORANGE MISO, SESAME, LOTUS CHIPS

PAIRING

NANBU BIJIN AIYAMA IWATE

*AROMA: FRAGRANT, LINGERING, FIRM RICE
UMAMI, LIGHT MELON WITH MILD SWEET-
NESS BEFORE A REFRESHING DRY FINISH*

JUNMAI GINJO - JUNMAI* pure rice. GINJO*
aromatic.



- FITZROVIA -

- THIRD COURSE -

FLESH & BUNS

MISO-GRILLED AUBERGINE

SWEET MISO, SESAME, CARROT PICKLE
SERVED WITH BUNS AND MIXED GREENS

OR

CHILLI MISO BRISKET

CHIPOTLE MISO BBQ SAUCE, RED CHILLI
PICKLE

SERVED WITH BUNS AND MIXED GREENS

PAIRING

BUNRAKU ONIWAKA KARAKUCHI SAITAMA

*AROMA: LIME AND LEMON NOTES, DRY, SHARP CRISP
WITH A LONG FINISH*
TYPE: HONJOZO

OR

TAMAGAWA RED KYOTO

*AROMA: FRAGRANT, LINGERING, FIRM RICE UMAMI,
LIGHT MELON WITH MILD SWEETNESS BEFORE A
REFRESHING DRY FINISH*

CREATED BY PHILIP HARPER, THE FIRST AND ONLY
BRITISH BORN TOJI* brew-master IN JAPAN
TYPE: YAMAHAI MUROKA NAMA JUNMAI GENSHU

- FOURTH COURSE -

DESSERT

KINAKO DOUGHNUT

BLACK SUGAR CUSTARD

AND

NUTELLA CROISSANT TAI YAKI

MILO SOFT SERVE

PAIRING

UME NO YADO YUZU NARA

*AROMA: FLORAL FRUITY, REFRESHING,
TINGLY, A BIT SWEET*

HONJOZO SAKE INFUSED WITH YUZU*
japanese citrus fruit. A REFRESHING JAP-
ANESE TAKE ON LIMONCELLO. SUGGESTED
SERVING: ON THE ROCKS.