

VALENTINE'S TASTING MENU

TASTING MENU WITH WINE PAIRINGS **£55 PER PERSON**

TO START

PAIRED WITH CREMANT DE LOIRE LA PRÉFÉRENCE, 2016, LOIRE, FRANCE - 100ML

CHIPS & DIPS

WAGYU NIGIRI

**SALMON &
AVOCADO MAKI**

SMALL PLATES

PAIRED WITH CANTINE BORGA ROSÉ, VENETO, ITALY - 125ML

KOREAN FRIED WINGS

CORN TEMPURA

FLESH & BUNS

PAIRED WITH VINYES OCULTS MALBEC CARBONIC MACERATION, MENDOZA, ARGENTINA - 125ML

JAPANESE FRIED CHICKEN

Served with two bao buns and pickles

CRISPY PIGLET BELLY

Served with two bao buns and pickles

DESSERT

ENJOY WITH MIO SPARKLING SAKE - 50ML

S'MORE

SWAP YOUR SAKE FOR A GLASS OF CHAMPAGNE - 7

VEGETARIAN VALENTINE'S TASTING MENU

TASTING MENU WITH WINE PAIRINGS **£50 PER PERSON**

TO START

PAIRED WITH CREMANT DE LOIRE LA PRÉFÉRENCE, 2016, LOIRE, FRANCE - 100ML

CHIPS & DIPS

MUSHROOM NIGIRI

AVOCADO MISO MAKI

SMALL PLATES

PAIRED WITH CANTINE BORGA ROSÉ, VENETO, ITALY - 125ML

TENDERSTEM BROCCOLI

CORN TEMPURA

FLESH & BUNS

PAIRED WITH VINYES OCULTS MALBEC CARBONIC MACERATION, MENDOZA, ARGENTINA - 125ML

MISO AUBERGINE

Served with two bao buns and pickles

PORTOBELLO MUSHROOMS

Served with two bao buns and pickles

DESSERT

ENJOY WITH MIO SPARKLING SAKE - 50ML

KINAKO DONUTS

SWAP YOUR SAKE FOR A GLASS OF CHAMPAGNE - 7