

# SHŪMATSU BURANCHI

£29.95 PER PERSON

ADDITIONAL £20 FOR BOTTOMLESS HOUSE RED, HOUSE WHITE OR PROSECCO

## SALTED EDAMAME

STEAMED JAPANESE SOY BEANS

## MISO SOUP

TOFU, WAKAME, MUSHROOMS, SPRING ONION

STARTERS, CHOICE OF ONE

## MAKI SUSHI SELECTION

CHEF'S SELECTION OF URAMAKI & HOSOMAKI ROLLS

## CONFIT DUCK & WATERMELON SALAD

MICRO MINT, CORIANDER & ROASTED CASHEW NUTS

## SEAWEED SALAD

YOUNG KOMBU, WAKAME & TOSAKA SEAWEED WITH MISO DRESSING

MAINS, CHOICE OF ONE

## JAPANESE FISH & CHIPS

SEA BASS TEMPURA, PASSION FRUIT TARTAR, MUSHY EDAMAME & WASABI WITH CASSAVA CRISPS

## SPICY MISO & SMOKED PAPRIKA POUSSIN

CAVOLE NERO, ROASTED RED PEPPER WITH A CUMIN TUILE

## TRUFFLE SHIITAKE RAMEN

SHIRO MISO, ASPARGUS, SOFT BOILED EGG & TRUFFLE CAVIAR

DESSERTS, CHOICE OF ONE

## FOUR DEGREE CHOCOLATE FONDANT

GLUTEN FREE DARK CHOCOLATE, MATCHA & RED BEAN CANDY

## ICHIGO ETON MESS

TEXTURES OF STRAWBERRY, LYCHEE JELLY, MERINGUE WITH STRAWBERRY & LYCHEE SORBET

## KURU BASKET

BLACK SESAME, COCONUT CHARCOAL & MATCHA IN DELICATE CHARCOAL BASKET



FOUR DEGREE

ALL PRICES ARE INCLUSIVE OF VAT  
A DISCRETIONARY 12.5% CHARGE WILL BE ADDED TO YOUR BILL  
FOR MORE INFORMATION ON ALLERGENS OR DIETARY REQUIREMENTS PLEASE SPEAK TO ONE OF THE TEAM