

chef's suggestion in february

seasonal dish



seafood hot pot set

£37
per person

- * assorted sashimi
- * crispy fried soy chicken with a grated radish and citrus dressing
- * seafood hot pot served with rice and pickles

- ※ minimum order of two persons.
- ※ not available in the private rooms.

dinner course of the month

- ◆ poached snow crab with a yuzu citrus dressing
- ◆ a selection of two kinds of fresh raw fish (sashimi) of the day
- ◆ rock oyster simmered in a light soy sauce
- ◆ japanese style grilled scotch beef
- ◆ fresh fish and shellfish (sashimi) on a bed of sushi rice and a miso soup
if you prefer sushi, assorted nigiri-sushi and rolled sushi, these are available at an additional charge of £10 per person
- ◆ home made yuzu citrus jelly and green tea ice cream with brown sugar syrup
or
afogato(vanilla ice cream in espresso coffee)
or
assorted fruit

£48

a la carte of the month

| | |
|---|-------|
| crispy fried king prawn with seaweed on a bed of leaf salad with a soy dressing | £9.30 |
| poached snow crab with a yuzu citrus dressing | 7.50 |
| a selection of two kinds of fresh raw fish (sashimi) of the day | 9.80 |
| rock oyster simmered in a light soy sauce | 7.90 |
| japanese style grilled scotch beef | 12.80 |
| fresh fish and shellfish (sashimi) on a bed of sushi rice and a miso soup | 11.80 |

*a service charge(12.5%) will be added to all bills.