

# CLASSIC SAKURA KAPPO

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## APPETISERS

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### Seared Bonito

*Lightly seared and smoked bonito with shredded vegetables and garlic chips, dressed with orange ponzu*

### Foie Gras Miso Monaka

*Crisp rice wafers stuffed with Saikyo miso marinated foie gras, plum sake jelly, dates paste, strawberry, and daikon radish*

### Crab Chawanmushi

*Steamed egg custard with crab and mushroom. Chicken, clam, and dashi stock*

### King Prawn Tempura with Matcha Salt

*Two pieces of king prawn tempura, one of them is wrapped with cherry blossom leaf*

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## SOUP

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### Cherry Stone Clam and Bamboo Shoot Soup

*Steamed cherry stone clam and simmered bamboo shoot, enjoy with clam dashi broth*

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## MAIN -CHOICE OF ONE

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### Lamb Chop

*Charcoal-grilled lamb chop, served with red yuzu chilli garlic miso*

### Iberico Pork

*Charcoal-grilled Iberico pork, marinated in white miso, sake lees and salt koji*

### Guinea Fowl

*Charcoal-grilled guinea fowl, yakitori-style*

### Roasted Duck

*Roasted duck with crisp skin, served with a refreshing yuzu sauce*

### Fish of the Day

*Seasonal fish, prepared over charcoal*

### Japanese Wagyu

*(supplement +£18)  
A5 sirloin wagyu, simply charcoal-grilled to showcase its marbling*

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## NIGIRI SUSHI

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### Chef's Selection of Three Nigiri

*Seasonal fish, prepared to order*

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## MAKI & SOUP

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### Turbot Sakura Sushi

*Cured turbot with mountain vegetables, prawn, shiitake, kinome*

### Miso Soup

*With seasonal ingredients*

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## DESSERT

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### Strawberry Daifuku

*Soft mochi filled with strawberry, sweet red bean paste and matcha mascarpone*

£150

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*Wine & Sake Pairing £70 / Special Pairing £145 / Prestige Pairing £200 / Non-Alcoholic Pairing £65*

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If you have a food allergy or a dietary, please inform a member of the staff.

Discretionary 15% of service charge will be added to your bill.