



sachi

NEW YEAR'S EVE MENU

BEFORE 7PM | 85PP

7PM ONWARDS | 120PP

COURSE ONE

Edamame *smoked maldon salt* (gf)(pb)

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Squash miso *crown prince squash, bonito*

OR

Mushroom miso *wild mushrooms, tofu, sansho* (gf) (pb)

COURSE TWO

Fish tartare *toro, yellowtail, trout*

OR

Vegetable tartare *beetroot, celeriac, tofu* (gf)(pb)

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Toro tataki *dashi ponzu, caviar*

OR

Venison tataki *yuzu ponzu, mushroom*

OR

Spinach salad *sesame, buckwheat* (gf)

COURSE THREE

Namazu salad *persimmon, tofu, walnut* (gf)(pb)

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Monkfish bubu arare *yuzu kosho tartare* (gf)

OR

Hirata bun *pork chashu, buckwheat, pickled onion*

OR

Tempura seasonal vegetables *shiitake tendashi* (pb)

COURSE FOUR

A4 wagyu sirloin *mustard miso* (gf)

OR

Lobster *miso-mustard cream, nori* (gf)

OR

Duck breast *sansho, black cherry*

OR

Agedashi tofu *wild mushroom, truffle* (gf)(pb)

COURSE FIVE

Nigiri *akami, trout, yellowtail*

OR

Nigiri *mushroom, aubergine, myoga* (pb)

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Tuna maki *shiso, pickled radish*

OR

Mushroom maki *enoki tempura, braised shiitake, black garlic* (pb)

COURSE SIX

Dessert *New Year's Eve special*

(pb) - Plant based ; (gf) - Gluten free
Please inform us if you have any dietary or allergen needs.
An optional 13.5% service charge will be added to your bill.