

sachi



PLANT BASED NEW YEAR'S EVE OMAKASE

95pp

Celebrate New Year's Eve in style with our omakase sharing menu, inspired by regional Japanese cooking and showcasing the best of British produce.

Wild mushroom miso soup (pb)

Spinach salad, myoga, sesame, buckwheat (pb)

Beetroot salad, garlic tofu, sea herbs (pb)

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Soba salad, chestnut miso dressing (pb)

Seasonal vegetable tempura (pb)

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Aubergine, sweet miso, buckwheat (pb)

Agedashi tofu, mushroom, black winter truffle (pb)

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Nigiri (pb)

courgette | mushroom | aubergine

Maki (pb)

enoki tempura, black garlic, mizuna

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Mont blanc (pb)

chestnut cream, mandarin & yuzu sorbet

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