



JAPANESE WAGYU WITH SAKE PAIRING MENU

Created by Wagyu Master Chef Suzuki using produce carefully chosen from approved suppliers in Japan and Sake selected by our Sake Sommelier

ONION SOUP A LA BENIHANA

A traditional starter soup that is full of umami flavour

NIGIRI SUSHI

A dish rich in omega 3, Consisting of 3 pieces, one each of fresh tuna, salmon and seabass,

SALAD WITH HOMEMADE GINGER DRESSING

Seasonal salad ingredients packed with ginger flavour, a great way to improve your immune system.

PRAWN APPETISER WITH ONION VOLCANO

Enjoy our famous Onion Volcano and chef's knife skills

JAPANESE WAGYU STEAK



HIBACHI VEGETABLES

Fresh, seasonal vegetables.

STEAMED RICE

SAKE KASUMITSURU – KIMOTO JUNMAI

Premium Sake served cold

£75.00

A discretionary service charge will be added to your bill. Please ask a staff for any information on allergies and intolerances.