

Afternoon Tea Menu

£25.00 per person

Sushi & Sashimi

Prawn nigiri

Avocado nigiri

Salmon nigiri

Tuna roll with spicy mayonnaise and sesame seeds

California roll – crab meat with avocado, cucumber and tobiko orange

Avocado and cucumber roll with spicy mayonnaise and aonori

Our sushi is served with soya sauce, ginger and fresh wasabi on the side

Cakes

A selection of cakes carefully selected by our Chefs

For those with special dietary requirements or allergies who would like to more about the ingredients used, please ask a member of the team. Some dishes may contain traces of nuts.



Selection of Teas

Jasmine Petals and Pearls (Green Tea)

Precious jasmine pearls with camomile and rose petals

Rosy Fig (Flavoured White Tea)

Mellow, sweet white tea with a hint of rose and fig

Redbush Caramel Velvet (Flavour Infusion)

Think luxurious dulce de leche with a light refreshing aftertaste

Superfruity (Flavour Infusion)

A juicy burst of sweet summer fruit flavours

Emerald Dragon Oolong Tea

A dark green tightly rolled leaf oolong tea

SAKE FLIGHTS

PREMIUM SAKE FLIGHT (3 X 25ml of premium style dry-sweet cold sake) £9.00 ICHI SAKE FLIGHT (3 X 25ml of super premium style & flavoured cold sake) £11.00 ROYAL SAKE FLIGHT (3 X 25ml cold sake of your choice) £13.00 Sparkling Sake 'Sawa Sawa' £17.00 / 250 ml bottle