

NO. 14

Celebrate

Sakura
season



AKASHI-TAI



Sake Set Menu

A Culinary Journey Paired with the Elegance of Sake

Five Courses + One Sake-Based Cocktail

£110

Opening Delight

Maldon Oysters (3 pcs). Delicate, briny, and fresh.

Pairing: Akashi-Tai Junmai Daiginjo Genshu.

Optional Add-ons:

• Oscieta Caviar **+£45** • Beluga Caviar **+£150**

Cold Dish

Beef Tataki.

Pairing: Akashi-Tai Umeshu.

Sushi Course

(Choice of One)

Yellowtail Sashimi & Nigiri Duo.

Pairing: Akashi-Tai Junmai Ginjo.

Spicy Dynamite Roll.

Pairing: Akashi-Tai Honjozo Tokubetsu.

Warm Appetizer

(Choice of One)

Soft Shell Crab Tempura.

Nobashi Tiger Prawns with Wasabi Mayo.

Pairing: Akashi-Tai Honjozo Tokubetsu.

Main Course

(Choice of One)

Teriyaki Salmon.

Pairing: Akashi-Tai Daiginjo.

Iberico Baby Pork Ribs.

Pairing: Akashi-Tai Shiraume Umeshu.

Final Touch – Sake-Based Cocktail

(Choice of One)

Osaka Blossom.

The Chugei.

Allergens

Due to kitchen using shared equipment for all from of cereals, sesame seeds and nuts, we cannot guarantee that any of our food or drink is completely free of any allergens. Please speak to a member of staff about allergens and intolerances before you make your selection of food and drink.

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.