

8
AT THE LONDONER

Valentine's Omakase

£220 per couple

Complemented with a glass of Billecart-Salmon Brut Rosé NV

Small Eats

枝豆 Lemon butter and shichimi sea salt edamame

青唐辛子 Grilled Padrón peppers with ama miso

Gyoza

ロブスタータコ Lobster gyoza tacos with chilli and cilantro (three per serving)

牛のタコ Seared beef gyoza tacos with truffle chilli dressing (three per serving)

Sashimi Moriawase

刺身盛り合わせ Selection of salmon, o-toro, tuna and sea bass, served with sashimi soy and fresh wasabi

Signature Tempura

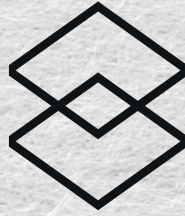
ロブスターの天ぷら Lobster tempura with ama ponzu

Robata Fish and Seafood

チリアンシーバス Chilean sea bass with shiso salsa

Meat

ひな鳥 Baby chicken roasted with lemon and miso butter



8
AT THE LONDONER

Valentine's Omakase with Sake

£350 per couple

Complemented with four expressions of sake

Small Eats

枝豆	Lemon butter and shichimi sea salt edamame
青唐辛子	Grilled Padrón peppers with ama miso

Gyoza

ロブスタータコ	Lobster gyoza tacos with chilli and cilantro (three per serving)
牛のタコ	Seared beef gyoza tacos with truffle chilli dressing (three per serving)

Sashimi Moriawase

刺身盛り合わせ	Selection of salmon, o-toro, tuna and sea bass, served with sashimi soy and fresh wasabi
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Signature Tempura

ロブスターの天ぷら	Lobster tempura with ama ponzu
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Robata Fish and Seafood

チリアンシーバス	Chilean sea bass with shiso salsa
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Meat

ひな鳥	Baby chicken roasted with lemon and miso butter
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Azure

Ginjo	Smooth with a clean finish, made with the purest natural spring water
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Ninki-Ichi Gold

Junmai Daiginjo	Aromas of persimmon and cucumber on the nose. Melon and papaya on the palate with a hint of chestnut and honeycomb
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CEL-24

Junmai Ginjo	Fresh aromas of apple and grape, with rich flavours of pineapple, banana and pear on the palate and notes of citrus
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Nakajima Shiroku

Yuzushu	A clean, tart Junmai bursting with yuzu and Japanese citrus fruits
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If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.