

8 AT THE LONDONER

Sake & Umami 120 per guest

Sashimi Moriawase

Selection of salmon, yellowtail, sea bass and tuna, served with soy and fresh wasabi

Paired with

Azure

Ginjo

Smooth with a clean finish, made with the purest natural spring water

King prawns wrapped in crispy filo pastry with wasabi mayonnaise served with Kohlrabi salad with crispy leeks and white goma dressing

Paired with

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

Black cod with shiso salsa

Paired with

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