

# BRUNCH PAIRING EXPERIENCE

£70 PER PERSON

Our bespoke self-guided pairing  
experience, designed by experts.  
Choose from Sake or Wine.

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# BOTTOMLESS BRUNCH

£55 PER PERSON

Choose from bottomless wine or prosecco.

# MENU

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## SUSHI TO START

SALMON SASHIMI

SPICY TUNA MAKI

WAGYU NIGIRI

## SAKE PAIRING

**Saika Omachi**

Junmai Ginjo

Saika Brewery, Wakayama Pref

## WINE PAIRING

**Villa Melnik Bergulè Rosé**

Struma River Valley, Bulgaria

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## FLESH CLASSICS

KOREAN WINGS

EDAMAME WITH SEA SALT

CORN TEMPURA

## SAKE PAIRING

**Suigei Koiku #54**

Tokubetsu Junmai

Suigei Brewery, Kochi Pref

## WINE PAIRING

**Laffitte Sauvignon Blanc**

Gascony, France

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## THE MAIN EVENT

CHOOSE ONE OF THE BELOW

CRISPY PIGLET BELLY

JAPANESE FRIED CHICKEN

CRISPY DUCK LEG

MISO AUBERGINE

## SAKE PAIRING

**Urakasumi Kioke280**

Kimoto Junmai

Urakasumi Brewery, Miyagi Pref

## WINE PAIRING

**Lornano Chianti**

Classico Tuscany, Italy

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## DESSERT

S'MORES

## SAKE PAIRING

**Mio Sparkling**

Nada, Hyogo, Japan

## WINE PAIRING

**Mio Sparkling**

Nada, Hyogo, Japan