

5 course **Syokutsuu** Gourmet Selection for 2

£49.95 per person, pre-request only

Tarauto & Ebi
Nasu Dengaku



Chef's Nigiri Selection (6 pieces)
Scallop Asparagus Kaoriyaki



Chef's Sashimi (12 pieces)



Lemon Sole Tempura
Winchester Wasabi Roll



Poached Lobster with Wasabi Foam



Served with a bottle of
Sparkling Sake

Specialist Drinks to complement your Dining Experience

Junmai Ginjo Sparkling Sake 7%
Akashi-Tai, Japan

£18.95
300ml

Naturally fermented in the bottle, this well balanced sake uses water from Mount Adatarara and the most highly polished grains of rice. Light notes with hints of citrus and melon.

Jinzu Gin 41.3%
England

£5.00
per 25ml serving

Jinzu is the marriage of British gin with the delicate flavour of cherry blossom and yuzu citrus fruit, finished with smooth Japanese sake.

Japanese Gin 42%
Cambridge Distillery, England

£7.00
per 25ml serving

A Japanese-inspired gin from The Cambridge Distillery, combining juniper, shiso leaf, sesame seeds, cucumber, sansho and yuzu fruit – a uniquely herbaceous and spicy gin.

Nikka Whisky from the Barrel 51.4%
Japan

£6.00
per 25ml serving

Nikka From The Barrel offers the perfect balance of toffee sweetness and rich malty flavour, with a tinge of smoke for complexity and depth. Floral nose, with a touch of orange peel and apricots - it is big and well-balanced at first, some spicy oak and ripe fruit coming through and then a tickle of fire and oak at the finish.

Nikka Coffey Malt Whisky 45%
Japan

£6.00
per 25ml serving

Fresh and clean on the nose with aromas of candied lemon peel and rich cake slices. Robust and spicy on the palate, richly textured with cinnamon and clove with a citrus tinge to lighten the load. A harmonious finish with dense spices, rich oak, lemon and orange.

The Yamazaki Single Malt Whisky 12 year old
Japan

£7.00
per 25ml serving

The nose has good body with plenty of nut oils and zest, a pleasant floral character with a little tropical fruit and a rooty note. The palate is smooth and soft with good sweetness and winter spice. A lovely citrus note develops with more tropical fruit and rum. The finish is medium with fruit and zest.



**HAMPSHIRE'S
AWARD
WINNING
JAPANESE
RESTAURANT**

Set Menu

4 course
'Taste of Japan'
for 2 people

£29.95 per person

Chicken Gyoza
Seared Salmon



Beef Tataki
Tempura Mori



Sashimi Trio
Seafood Maki



Salmon Miso Teriyaki
Garlic Rice

4 course
'Taste of Japan'
for 4 people

£29.95 per person

2 x Chicken Gyoza
2 x Seared Salmon



2 x Beef Tataki
1 x Ebi Tempura



Sashimi Quattro
Seafood Maki
Spicy Tuna Roll



Salmon Miso Teriyaki
Chicken Teriyaki



Steamed Rice
Garlic Rice

4 course
'Taste of Japan'
for 6 people

£29.95 per person

3 x Chicken Gyoza
3 x Seared Salmon
3 x Ika No Piri Kara Age



2 x Beef Tataki
Ebi Tempura (6 pieces)
Yasai Tempura



Sashimi Quattro
Seafood Maki
Spicy Tuna Roll



Seabass No Shogayaki
Salmon Miso Teriyaki
Chicken Teriyaki
Amai Duck



Steamed Rice
Garlic Rice

Vegetarian Set Meal available on request: £24.95 per person