



sakenohana 酒の花。

SAKE NO HANA

Sake no Hana is a fine dining Japanese restaurant located on St James's Street, in the heart of Mayfair.

A carefully selected menu delivering modern Japanese cuisine of the highest quality includes a variety of hot and cold appetisers, mains cooked on a charcoal grill and toban and kamameshi dishes, as well as an extensive selection of sushi and sashimi prepared at the sushi bar.

Housed in the Grade-II listed Economist building with interiors designed by esteemed Japanese architect Kengo Kuma, the restaurant interior is awash with linear bamboo that flushes each wall, giving a feel of a futuristic forest.

Sake no Hana is located in close proximity to the Mayfair hedge funds, the flagship fashion houses of Bond, Conduit and Bruton Street, and moments from London's well-established art galleries and auction houses.

The 14 seats sushi counter, situated at the entrance of the spacious dining area, allows diners to admire the preparation of sushi and sashimi and interact directly with the chefs.

Sake no Hana is part of Hakkasan Group.

Reservations
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RESTAURANT

Situated on the first floor and reached by single escalators, Sake no Hana's atmosphere is suitable for a corporate lunch as well as a lively, vibrant dinner.

With a total capacity of up to 120 guests for dinner and up to 150 for a canapé party, Sake no Hana is ideal for private parties, wine tastings and corporate events, with one large central table for up to ten guests, and alternative tables to cater from two to 45 guests. The restaurant offers a signature dining menu for large groups, designed to be shared, with an extensive menu of wines, sakes and teas.

BAR

The Sake no Hana bar features an extensive sake selection, an alcoholic and non-alcoholic cocktail menu inspired by Japanese ingredients, Japanese beer and a list of snacks to complement the drinks.

The Sake no Hana bar can accommodate up to 60 guests and is available for exclusive hire for private and corporate events. Ideal for pre- or post-drinks, there are seven seats at the bar counter as well as seven small round tables which can accommodate up to 30 guests. The bar can also be transformed into a private dining room for up to 30 guests.

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Head Chef Hideki Hiwatashi was born in Tomakomai, Hokkaido, an area renowned for its fresh ingredients and quality cuisine.

Chef Hiwatashi started his career as a sushi chef in 1994 in Australia, before moving on to become Assistant Chef at Sapporo in Japan.

In 1997 Chef Hiwatashi moved to Mikuni Kiyomi in Yokohama where he worked as the Hors D'oeuvres Chef.

He went on to train under the famed 3 Michelin Star chef Murata Yoshihiro at Roan Kikunoi restaurant in Kyoto, Japan, where he eventually became Head Chef, earning the restaurant two Michelin Stars.

In January 2010 Chef Hiwatashi moved from Japan to become Sous Chef at Sake no Hana where he became Head Chef the following year.

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SAMPLE MENU

SOUP

SHIRO MISOSHIRU ^v
white miso soup

AKADASHI
red miso soup with asari clams

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HAASUN

ABURI MAGURO
seared tuna
with soy mustard sauce

EBI TEMPURA
prawn tempura
with creamy wasabi sauce

TORI KUWAYAKI
chicken with shichimi pepper
and wilted spring onions

OROSHI KINOKO WASABI PONZU
mushrooms with wasabi ponzu

NASU TO ICHIJIKU AGEDASHI ^v
sesame fried aubergine and fig

—

SASHIMI

HAMACHI USUZUKURI
thinly sliced yellowtail sashimi
with truffle black pepper ponzu sauce

NAKACHOKU

YUZU GRANITÉ
yuzu sorbet, champagne gelée

—

MAIN COURSE

CHILEAN SEABASS CHAMPAGNE YUZU MISO
chilean sea bass with
champagne yuzu miso sauce

SIRLOIN SUMIYAKI
char-grilled sirloin beef
with onion wasabi ponzu

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SUSHI

SPICY TUNA MAKI
spicy chu-toro, tobiko,
cucumber

CRUNCHY CALIFORNIA MAKI
snow crab, avocado

SALMON AVOCADO MAKI
salmon, avocado

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SELECTION OF DESSERT

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