

# MA / NA

## FESTIVE CANAPE MENU 2026

65 PER GUEST

### O-TORO TARTARE

Fatty Bluefin Tuna / Avocado / Truffle Soy / Kaiware / Tobiko / Daikon / Shallots / Fresh Wasabi / Rice Crisps

### CAULIFLOWER WASABI (VG)

Cauliflower Tempura / Wasabi Mayonnaise / Chives

### MASU CARPACCIO

Cornish Sea Trout / Cherry Tomato / Yuzu Pesto / Balsamic / Chive / Jalapeño

### NASU (VG)

Aubergine / Ginger Yuzu Miso / Sesame / Dehydrated Miso

### NEGIMA YAKITORI

Free - Range Chicken Thigh / Spring Onion / Yakitori Sauce / Shichimi

### HORENSO GOMAE (VG)

Baby Spinach / Garlic / Truffle Wafu Goma / Sesame

### AKAMI NIGIRI

Lean Bluefin Tuna / Fresh Seasonal Truffle

### SUZUKI NIGIRI

Seabass

### CALIFORNIA MAKI

Snow Crab / Avocado / Cucumber / Spicy Mayonnaise / Sesame / Tobiko

### HAMACHI TATAKI MAKI

California Maki / Seared Yellowtail / Spicy Aioli / Truffle Teriyaki

### MASU NO AKA MISO ZUKE

Line Caught Cornwall Trout / Red Miso Teriyaki / Spicy Pickled Cucumber

### SAIKYO MISO YAKI TORI

Grilled Chicken / Citrus-Chilli Miso / Gochujang / Sesame

### TRUFFLE FRIED RICE (VG)

Niigata Prefecture Short Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame Seed

### MATCHA MILLE CRÊPE

Matcha Pancake / Organic Cream / Coconut Cream / Ceremonial Matcha

(V) Vegetarian, (VG) Vegan

All dishes are gluten free and made without nuts & celery.

If you have allergies or any dietary requirements / please speak to the team prior to ordering. Please note / soy and sesame are widely used in our kitchen / therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.