



## YŪSHOKU CLUB

Chris Golding & Dan Murray

WEDNESDAY 24TH SEPTEMBER | £95 PER PERSON

### WELCOME DRINK

The Palomar's kubaneh bread served with:

Edamame hummus, yuzu kosho

Smoked nasu, miso, sesame

Tomato, shiso oil, yukari

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Marinated artichokes, lemon labneh, za'atar, isot biber chilli

*Chardonnay, Langhe, Dogliani-Generale, Piemonte, Italy 2023*

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NIJŪ style nigiri

*Sake Keigetsu 45, Junmai Daiginjo, Kōchi Prefecture, Japan, 2023*

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Charcoal grilled skewers:

Fosse Meadows Farm chicken thigh, chilli butter

Orkney scallop, Japanese saffron, whisky

35 day-aged Lake District rib-eye, chermoula salsa

Free range pork belly, fig, miso

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Mixed salad, goma & tofu dressing

Steamed rice

*Volnay 1er Cru, Caillerets, Domaine Jean Javillier, Burgundy, France 2022*

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Pistachio baklava ice-cream sandwich

Shokupan pardu, hojicha crème pâtissière

*Asahara Shuzo Nigori Plum Sake Liqueur, Saitama Prefecture, Japan*

### BEVERAGE PAIRINGS £85

Due to the nature of the dining experience, we are unable to accommodate individual dietary requirements and dislikes. However, severe allergies, pregnancy, religious reasons, and some intolerances may be accommodated for - please speak to our team before making a booking. A discretionary 15% service charge will be added to your bill.