



YŪSHOKU CLUB

Chris Golding & Ollie Dabbous

THURSDAY 16TH OCTOBER | £95

WELCOME DRINK

Fresh Japanese edamame, yuzu salt

Tuna tartare, grape & chestnut

Fig, shiso, soy cream

Beetroot, blackberry, yuzu & marigold

Château d'Esclans Rosé, Côtes de Provence, France 2022

Chef's selection of sushi & sashimi

Château d'Esclans Rosé, Les Clans, Côtes de Provence, France 2022

Grilled Orkney scallop, Japanese saffron & whisky, nori jam

Château d'Esclans Garrus, Rosé, Côtes de Provence, France 2022

Black pepper Wagyu beef short-rib, grilled spring onion, black sugar sour cream

Cabernet Sauvignon, Napa, Joseph Phelps, California, USA 2022

Plum wine, dried fruit & bee pollen Sundae

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

BEVERAGE PAIRINGS £100



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.