

sakenohana酒の花。

LUNCH

LUNCH SET PLATE ランチメニュー

SAKE NO HANA LUNCH PLATE 酒の花ランチプレート

grilled salmon , fried snow crab, roasted duck , scallop, braised vegetables, dashi egg
with pickles, rice and miso soup
£22.50

SAKE NO HANA VEGETARIAN LUNCH PLATE [▽] 酒の花精進ランチプレート

kinpira,dashi egg, tofu spinach miso, wildmushroom sesame ponzu, braised vegetables
with pickles ,rice and miso soup
£18.50

SUSHI JYUKKAN にぎり寿司 十貫

ten kind nigiri sushi, with pickles, rice and miso soup
£21.00

SASHIMI GOSHU 刺身五種

five kind sashimi, with pickles, rice and miso soup
£21.00

SAKE NO HANA CHIRASHI 酒の花ちらし寿司

sushi rice with variety of sliced raw fish and vegetable, with pickles and miso soup
£21.00

BEEF TAREYAKI 炭焼きビーフステーキ

char grilled beef with green salad, with pickles, rice and miso soup
£17.50

TORI KUWAYAKI 鶏飯焼き

grilled marinated corn fed chicken with green salad, with pickles, rice and miso soup
£15.00

KUROBUTA TONKATSU 黒豚ロースカツ

fried Berkshire pork loin with cabbage, with pickles, rice and miso soup
£15.00

TEMPURA MORIAWASE 天麩羅盛り合わせ

prawn and vegetables, with pickles, rice and miso soup
£15.00

ASARI SHIRU SOBA/UDON 浅利汁蕎麦/うどん

asari clam soup with soba / udon noodle, with pickles, rice
£11.00

APPETIZERS (HOT AND COLD) 前菜

HORENSO GOMAAE 法蓮草胡麻和へ

sesame spinach
£4.00

KINPIRA [▽] 金平

celeriac and Japanese salsify stir fried with mirin soy sauce
£3.50

KINOKO GOMA PONZUAE [▽] 茸胡麻ポン酢和へ

wild mushroom sesame ponzu
£9.50

NASU, CHERRY TOMATO AGENI [▽] 茄子とチェリートマトの揚げ煮

braised aubergine and cherry tomato
£4.00

WATERCRESS WASABIAE [▽] ウォータークレス山 葵和へ

watercress with dashi wasabi dressing
£3.50

EDAMAME [▽] 枝豆

£3.00

ASPARAGUS NISHU TAREYAKI [▽] 青白アスパラガスたれ焼

grilled green and white asparagus
£5.00

AGETOFU DENGAKU SANSHU [▽] 揚げ豆腐田楽三種

deep fried tofu with three kind miso paste
£7.50

[▽] VEGETARIAN

a discretionary 13% service charge will be added to your bill

SOUPS & SALADS 汁物、サラダ

can be made vegetarian

ABURIMAGURO OROSHI DAIKON SALAD 炙り鮪おろし大根サラダ

seared tuna salad with mooli and wasabi dressing

£15.00

TAKO SALAD 蛸サラダ

octopus with sesame dressing and baby spinach

£8.50

SMOKED SALMON MIZUNA SALAD スモークサーモンと水菜サラダ

with tomato gelée, walnuts

£9.50

CHA SOBA SALAD 茶蕎麦サラダ

green tea soba noodle with salad

£7.00

GREEN SALAD ^V グリーンサラダ

with sansho dressing

£5.50

ASARI AKADASHI 浅利 赤出し

asari clams red miso soup

£4.00

SHIRO MISOSHIRU 茸の白味噌汁

white miso soup with wild mushroom

£3.50

SUSHI ROLL 巻き寿司

CRUNCHY CALIFORNIA MAKI クランチー カリフォルニア巻

snow crab, avocado, cucumber | 8 pieces

£8.00

EBI TEMPURA MAKI 海老天ぶら巻

prawn tempura | 6 pieces

£8.00

SAKE NO HANA VEG MAKI ^V 酒の花野菜巻

kinpira, tomato, cucumber | 5 pieces

£6.00

SPICY TUNA MAKI スパイシーツナ巻

spicy tuna, cucumber | 5 pieces

£11.50

ZUWAI WASABI MAKI スワイ蟹、山葵巻

salmon, snow crab, wasabi | 8 pieces

£10.00

SASHIMI 刺身

price per 2 pieces

MAGURO tuna 鮪

AKAMI 赤身

£7.00

CHU TORO 中トロ

£8.50

O TORO 大トロ

£9.50

SALMON サーモン

£4.00

HIRAMASA 平政

young Japanese yellowtail

£4.50

HOTATE 帆立

scallop

£4.00

SUZUKI 鱸

sea bass

£4.50

UNAGI 鰻

eel

£4.50

TAKO 蛸

octopus

£3.00

TAI 鯛

sea bream

£4.50

IKA 烏賊

squid

£3.50

BOTAN EBI 牡丹海老

botan prawn

£12.00

UNI 雲丹

sea urchin

£11.50

SUSHI/NIGIRI 握り

price per 1 piece

MAGURO tuna 鮪

AKAMI 赤身

£3.50

CHU TORO 中トロ

£5.00

O TORO 大トロ

£6.00

SALMON サーモン

£3.50

HIRAMASA 平政

young Japanese yellowtail

£3.50

HOTATE 帆立

scallop

£4.50

SUZUKI 鱸

sea bass

£4.50

UNAGI 鰻

eel

£4.00

TAKO 蛸

octopus

£3.00

TAI 鯛

sea bream

£3.00

IKA 烏賊

squid

£3.00

BOTAN EBI 牡丹海老

botan prawn

£7.00

UNI 雲丹

sea urchin

£6.00

IKURA いくら

salmon roe

£4.00

