



# YOROKOBI MENU

## OUR STORY

It's time to treat your taste buds to an exquisite selection of the Japanese delicacy, sushi. Dishes are freshly prepared by our wonderful Head Sushi Chef, Christian Sta Maria, whose passion for sushi as an art form blossomed from his appreciation for Japanese cuisine. Attracted in particular to its intricate detailing and the skill required to create such a delicate dish, Christian delivers a unique and flavourful experience whether you choose sushi rolls, small hot plates or a little of both.

***Meshiagare!***



# CHAMPAGNE LAURENT-PERRIER

We are proudly in partnership with Champagne Laurent-Perrier, and we bring you a selection of their outstanding wines. Founded in 1812, Laurent-Perrier has built its legacy on innovation, blending tradition with a pioneering spirit. Renowned worldwide, the House challenges conventions while honouring quality, nature, and terroir. Its savoir-faire shines through three distinct expressions: the art of assemblage in Grand Siècle, the mastery of maceration in Cuvée Rosé, and the visionary non-dosé style in Blanc de Blancs Brut Nature.

|   | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| Laurent-Perrier La Cuvée                    | £22          | £105          |
| Laurent-Perrier Héritage                    | £24          | £135          |
| Laurent-Perrier Cuvée Rosé                  | £30          | £150          |
| Laurent-Perrier Brut Millésimé 2015         | £34          | £175          |
| Laurent-Perrier Blanc de Blancs Brut Nature | £36          | £200          |
| Grand Siècle Iteration N°26                 | £55          | £325          |
| Grand Siècle Iteration N°23 in magnum       |              | £795          |
| Alexandra Rosé 2012                         |              | £575          |
| Laurent-Perrier Harmony Demi-Sec            |              | £130          |

# SUSHI MENU

*Sushi is served between 12:00 - 15:00 and 17:00 - 20:30*

## SUSHI ROLLS

### PLANT-BASED

Pair with: Laurent-Perrier Blanc de Blancs Brut Nature

Avocado (8 pieces) (vg) £6

*Avocado thin roll*

Kappa (8 pieces) (vg) £6

*Cucumber thin roll*

Eden (8 pieces) (vg) £14

*Seasonal garden vegetables*

Avocado Truffle Crispy Nigiri (4 pieces) (vg) £16

*Crispy rice, truffle, vegan aioli, masago arare*

### FISH

Yuzu Salmon Avocado (8 pieces) £16

*Avocado, yuzu koshu mayo, keta caviar*

Pair with: Laurent-Perrier La Cuvée

Spicy Tuna Caviar (8 pieces) £18

*Tuna tartare, jalapeno, arenkha caviar*

Pair with: Laurent-Perrier Cuvée Rosé

King Prawn Tempura (8 pieces) £19

*Cucumber, avocado, grapefruit*

Pair with: Laurent-Perrier Brut Millésimé 2015

### MEAT

Aburi Beef Teriyaki (8 pieces) £18

*Asparagus, teriyaki glaze, kizami wasabi*

Pair with: Laurent-Perrier Héritage

Chicken Katsu Crunch (8 pieces) £16

*Buttered chicken, Japanese mayo, crispy onions*

Pair with: Laurent-Perrier Cuvée Rosé

Duck N Roll (8 pieces) £19

*Crispy duck, cucumber, hoisin glaze*

Pair with: Laurent-Perrier Blanc de Blancs Brut Nature

### TO SHARE

Pair with: Grand Siècle Iteration N°26

Chef's Special Omakase For Two (50 pieces) £100

*Selection of 4 maki, 9 sashimi and 9 nigiri*

Chef's Special Omakase For Four (80 pieces) £180

*Selection of 7 maki, 12 sashimi and 12 nigiri*



**Scan the QR code to view allergen and calorie information.**

2,000 calories a day is used for general guidance, but individual needs may vary.

Please inform the Lounges team of any allergies or dietary requirements before ordering.

All prices include VAT. A 12.5% discretionary service charge will be added to your bill.