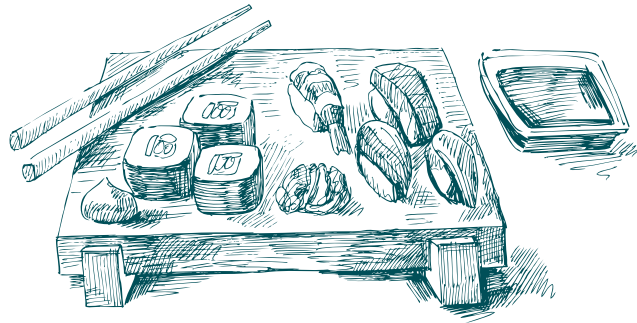


THE GROVE 



# 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.

*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 17:00 - 20:30  
Wednesday to Sunday*



## APPETISER

|                                                                |    |
|----------------------------------------------------------------|----|
| Salted edamame (vg)<br><i>Maldon salt</i>                      | £7 |
| Spicy edamame (vg)<br><i>Shichimi togarashi (seven spices)</i> | £8 |

## HOSOMAKI

|                                                                  |     |
|------------------------------------------------------------------|-----|
| Avocado (8 pieces) (vg)<br><i>Avocado thin roll</i>              | £7  |
| Kappa (8 pieces) (vg)<br><i>Cucumber thin roll</i>               | £6  |
| Negi Toro (8 pieces)<br><i>Rich tuna belly with spring onion</i> | £12 |
| Salmon (8 pieces)<br><i>Salmon thin roll</i>                     | £9  |
| Tuna (8 pieces)<br><i>Tuna with spring onion</i>                 | £10 |

## URAMAKI

|                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------|-----|
| Yuzu salmon avocado (8 pieces)<br><i>Avocado, yuzu kosho mayo, keta caviar</i>                             | £18 |
| Spicy tuna caviar (8 pieces)<br><i>Tuna tartare, jalapeño, arenkha caviar</i>                              | £20 |
| Summer blossom tempura (8 pieces)<br><i>King prawn, strawberry, tempura crunch</i>                         | £23 |
| Golden soft shell crab (6 pieces)<br><i>Cucumber, yuzu tobiko, avocado, chives</i>                         | £26 |
| Wagyu truffle eminence (8 pieces)<br><i>A5 wagyu, truffle butter, shiso leaf</i>                           | £34 |
| Honey teriyaki chicken (8 pieces)<br><i>Teriyaki chicken, honey mayo, avocado</i>                          | £17 |
| Miso glazed aubergine (8 pieces) (vg)<br><i>Roasted aubergine, creamy avocado, den miso</i>                | £16 |
| Crispy avocado and truffle nigiri (4 pieces) (vg)<br><i>Crispy sushi rice, truffle aioli, masago arare</i> | £16 |

## SIGNATURE PLATTERS

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| Up to 30 minutes wait                                                              |     |
| All sashimi & sushi is served with fresh Japanese wasabi root                      |     |
| Yorokobi innovative sushi platter (32 pieces)<br><i>Chef's selection of 4 maki</i> | £82 |
| Yorokobi omakase sashimi (12 pieces)<br><i>Chef's selection of sashimi</i>         | £45 |
| Yorokobi omakase nigiri (12 pieces)<br><i>Chef's selection of nigiri</i>           | £41 |





**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.