



Set Menus

Nozomi's private dining room for lunch or dinner seats up to 30 people.

- Nozomi restaurant when privately hired for lunch or dinner seats up to 200 people.
- Nozomi when hired for private drinks holds up to 300 people.

We have a selection of set menus to choose from.

- £79
- £99

Inclusive of VAT at 20%
15% service charge will be added to your bill
All menus are flexible

DINNER SET MENU

£79 per person

MISO SOUP

EDAMAME

Steamed soy beans with Malden salt

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SELECTION OF SUSHI: SASHIMI & NIGIRI MAKI ROLLS

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WAGYU BEEF TATAKI

Seared and thinly sliced, served with lotus root,
garlic chips and ginger dressing

SOFT SHELL CRAB

Fried soft shell crab served with spicy red pepper sauce

MARINATED YELLOW TAIL SASHIMI

Yellow tail served with salsa, shiso cress and spicy ponzu
sauce

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CHILEAN SEA-BASS

Marinated in spicy miso and baked on cedar wood

ROCK SHRIMP TEMPURA

Rock shrimp, served with sweet wasabi sauce

AMERICAN STRIP SIRLOIN

Char grilled strip sirloin, served with shimeji mushrooms
and black pepper sauce

STEAMED RICE AND STEAMED SPINACH

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CHOCOLATE FONDANT

DEEP FRIED CRÈME BRULÉ

DINNER SET MENU

£99 per person

MISO SOUP

EDAMAME

Steamed soy beans with Malden salt

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SELECTION OF SUSHI: SASHIMI & NIGIRI MAKI ROLLS

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WAGYU BEEF TARTAR

Marinated with yuzu juice and chili and a wafu mustard dressing

SEARED CHU TORO

Pan seared Chu Toro with sesame foam and caviar

SEARED SCALLOPS

glazed with Japanese plum and lemon served with a saffron miso sauce and topped with caviar

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WAGYU BEEF FILLET

Served with wafu dressing and chili ponzu sauce

BLACK COD

Grilled cod served with NOZOMI miso and pickled daikon

ROCK SHRIMP TEMPURA

Rock shrimp served with Ponzu and grated daikon

STEAMED RICE AND STEAMED SPINACH

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CHEF'S SELECTION OF DESSERTS