



FOOD MENU

PRAWN GYOZA - €14.90

Prawn | Spring Onion | Kimchi No Moto Sauce |
Creamy Butter Ponzu Sauce | Green Oil

SAKURA MORIAWASE TEMPURA - €12.90

Seasonal Vegetables | Prawn |
Smoked Tensu Broth | Orashi

SAKURA MAKI - €13.90

Salmon | Tuna | Avocado | Seabass |
Prawn | Cherry Blossom Curd

HAMACHI CRUDO - €14.50

Fresh Hamachi | Cherry Blossom Ponzu |
Blood Orange | Microgreens | Chive Oil

SIRLOIN SUMIBIYAKI - €37.90

Charcoal Grilled | Fresh Truffle |
Asparagus | Ankake Sauce

DESSERT

CHERRY BLOSSOM BRÛLÉE - €10.90

Yukari Sorbet



COCKTAILS

SAKURA - €13.95

Etsu Gin | Mancino Sakura | Blossom Tea Liqueur |
Lychee | Lime Juice | Blossom Air Foam

SAKURAKO - €14.50

Tokyo Nights Rum | Dragon Fruit Purée |
Yuzu Juice | Aloe Vera

HARU NO HANA - €13.95


Etsu Sakura | Luxardo Maraschino |
Green Chartreuse | Yuzu | Cherry Blossom Syrup



SPARKLING WINE

MIABI BOTTEGA SPARKLING WINE - €65.00

Each spring in Japan, sakura bloom in a fleeting display of quiet beauty, their petals drifting softly to the ground like whispers of passing time. Beneath them, people gather for hanami, a centuries-old tradition of pausing, connecting, and savouring the moment as nature unfolds and gently fades.



An 9.5% discretionary service charge will be added to the final bill.