

CITY WIDE

LONDON FASHION WEEK
18-22 SEPTEMBER 2025

PRESENTED BY **1664**
BLANC

signature sharing menu II

£75.00 (per person)

welcome drink

Wabi-Sabi

Roku Japanese Gin, Barsol Quebranta
Pisco, dry vermouth, aji inca, acacia honey,
kumquat, grapefruit, lemonade, bitters
(Zesty / Herbal / Peppery)

Padrón Peppers VG GF

Spanish sweet peppers, den miso

Miso Soup GF

Tofu, spring onion, wakame, bonito

Sea Bass Ceviche GF

Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

Prawn Spring Roll

Shiitake, shiso, yuzu kosho

Acevichado Roll

Tuna, prawn tempura, pickled cucumber,
ceviche crema

Nikkei Gyoza

Pork & prawn dumplings, yuzu sweet
potato purée, red pepper ponzu

Pollo Peruano GF

Baby chicken, coriander,
canchas, pomegranate

Lomo A La Parrilla GF

Chargrilled beef fillet, picante jus,
coriander causa, pomegranate,
sweet potato crisp

Furikake Arroz Blanco VG GF

Steamed rice, nori, sesame

Warm Cinnamon Churros V

Dulce de leche, chocolate hazelnut sauce

deluxe sharing menu

£90.00 (per person)

welcome drink

Wabi-Sabi

Roku Japanese Gin, Barsol Quebranta
Pisco, dry vermouth, aji inca, acacia honey,
kumquat, grapefruit, lemonade, bitters
(Zesty / Herbal / Peppery)

Guacamole VG GF

Tomato salsa, tostada chips

Seafood Miso Soup GF

Prawn, squid, tofu, spring onion,
wakame, bonito

Tuna Tataki

Mustard miso, spiced honey herb salsa

Red Prawn Truffles

Truffled shiitake mushroom, spring onion

Yellowtail "Nikkei Sashimi" GF

Cherry tomatoes, jalapeño, coriander,
yuzu truffle soy

Dressed Otoro Nigiri

Fatty Tuna

Black Cod Aji Miso GF

Chilli miso marinade, yuzu, chives

Chuleta De Cordero Ahumada GF

Marinated & smoked lamb chop,
coriander, Peruvian chilli miso

Furikake Arroz Blanco VG GF

Steamed rice, nori, sesame

Baked Japanese Cheesecake

Suntory Whisky, dulce de leche



TAG US

CITY WIDE

LONDON FASHION WEEK
18-22 SEPTEMBER 2025

PRESENTED BY **1664**
BLANC

vegetarian sharing menu

£60.00 (per person)

welcome drink

Wabi-Sabi

Roku Japanese Gin, Barsol Quebranta
Pisco, dry vermouth, aji inca, acacia honey,
kumquat, grapefruit, lemonade, bitters
(Zesty / Herbal / Peppery)

Spicy Edamame VG GF

Rocoto chili dressing

Yasai Miso Crispy Sushi VG GF

Picante miso vegetables, takuan,
shiso cress

Truffled Avocado Roll V GF

Cucumber, sesame seeds, yuzu truffle soy

Chotto Caesar Salad V

Baby gem lettuce, red chicory, cashew,
lemon queso dressing

Yasai Kakiage VG

Corn Fritters, avocado, green beans,
dashi glaze

King Oyster Mushroom Tostada VG GF

Pulled mushroom, smoked Aji Panca,
guacamole, lime, coriander

Nasu Miso VG GF

Miso aubergine, apricot, puffed soba,
sesame seeds

Maíz A La Parrilla V

Corn on the cob, rocoto chilli butter,
queso fresco

Furikake Arroz Blanco VG GF

Steamed rice, nori, sesame

Warm Cinnamon Churros V

Dulce de leche, chocolate hazelnut sauce

signature sharing menu I

£65.00 (per person)

welcome drink

Wabi-Sabi

Roku Japanese Gin, Barsol Quebranta
Pisco, dry vermouth, aji inca, acacia honey,
kumquat, grapefruit, lemonade, bitters
(Zesty / Herbal / Peppery)

Spicy Edamame VG GF

Rocoto chili dressing

Miso Soup GF

Tofu, spring onion, wakame, bonito

Warm Beef Tataki GF

Seared beef fillet, smoked Aji Panca,
coriander cress, passion fruit salsa

Slow Braised Crispy Pork Belly GF

Red and yellow Anticucho,
yellow tomato salsa, coriander

Sato Maki GF

Sea bass, salmon tartare, romano
pepper, Chotto soy - *flamed tableside*

Crispy Squid Tempura

Smoked Aji Amarillo emulsion

Pollo Den Miso GF

Miso marinated chicken, carrot,
daikon, yellow chilli yoghurt

Salmon Anticucho GF

Red and yellow Anticucho, yuzu, chives

Furikake Arroz Blanco VG GF

Steamed rice, nori, sesame

Warm Cinnamon Churros V

Dulce de leche, chocolate hazelnut sauce



TAG US