



TASTE OF SORA



THIS IS A DINING CONCEPT TO ELEVATE THE SENSES.
DESIGNED AROUND SHARING PLATES AND TAPAS, MAKING IT THE
IDEAL CHOICE FOR A SOCIAL YET ELEVATED DINING EXPERIENCE.

Experience the essence of SORA with our premium tasting menu.

£55 PER PERSON

minimum of two sharing

NIBBLES

CHARRED EDAMAME BEANS 126
smoke salt

**SHRIMP CRACKERS, AVOCADO,
WASABI PURÉE** 232
chilli, shiso, mint



SUSHI

SALMON NIGIRI 224

CRISPY FRIED SPICED TUNA ROLL 535
cucumber, spring onion, gochujang,
whipped tofu, crispy leeks, shiso, sesame



CRISPY

CHICKEN KATSU THIGH BITES 651
mango & coconut sauce



SIDES

HAND CUT FRIES 283
seaweed, rosemary, chili

ROBATA GRILL

GRAIN FED WAGYU SIRLOIN STEAK 724
marbling score of MB8-9 wagyu,
caviar, chimichurri, crispy onions

RED PRAWNS 268
chilli, lime, ponzu miso butter



SWEET

MOCHI ICE CREAM 70 



DRINKS PACKAGE

£25 PER PERSON

DAIQUIRI

HILLS & VALLEYS RIESLING
pikes, clare valley,
south australia

LES PIVOINES
BEAUJOLAIS VILLAGES
france

CITRONCELLO



Please be aware that the Taste of SORA menu does not cater for specific allergens or dietary requirements. Please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. For further information on allergens please scan here.