

TASTE OF SORA

£45 PER PERSON

minimum of two sharing

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.

NIBBLES

STEAMED EDAMAME BEANS 119
yuzu, citrus salt

CRISPY FRIED RICE BITES 232
tonkatsu sauce

SUSHI & COLD PLATES

TUNA NIGIRI 192
tobiko

GREEN DRAGON ROLL 545
tempura prawns, salmon, avocado,
sesame yuzu-kosho, sriracha

KINGFISH SASHIMI 286
ponzu, sesame, caviar,
jalapeno, crispy quinoa

CRISPY

KFC 182 
korean fried cauliflower, gochujang

TEMPURA TIGER PRAWNS 526
sweet chilli

ROBATA GRILL

served with our hand cut fries

LOCH DUART SALMON TERIYAKI 525
ponzu mayo

GRASS FED STRIP LOIN 627
salsa verde, garlic crisps, soy
add **MISO GLAZED BLACK COD** 339 14

SWEET

MOCHI ICE CREAM 70 

STEM GINGER MARSHMALLOWS 565
almond crumb, chocolate sauce

DRINKS PACKAGE

£25 PER PERSON

DAIQUIRI

HILLS & VALLEYS RIESLING
Pikes, Clare Valley, South Australia

LES PIVOINES BEAUJOLAIS VILLAGES
France

CITRONCELLO



All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. For special dietary requirements or allergy information, 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.