

# GHARR 5 COURSE MENU

£65 per person | £130 for 2 people

## Starter Miso soup

A traditional Japanese soup made primarily of miso paste, dashi (broth), and additional ingredients such as vegetables, seaweed, and tofu.

## Course 1 Sashimi / Maki

Tuna Hossomaki ( 3 piece per person)  
Hamachi (1 piece per person)  
Salmon (1 piece per person)

## Course 2 Yakitori with rice

(2 piece per person)  
A Japanese type of skewered chicken. Its preparation involves skewering the meat with kush, the meat is typically seasoned with tare sauce

## Course 3 Black Cod Saikyo

( 80g per person)  
Made by marinating black cod in a slightly sweet mirin-based sauce, and then grilling it until caramelised and glossy

## Dessert Mochi

A type of sticky rice cake from Japan, that is filled with a sweet flavour softened paste and enjoyed as a snack or dessert.

Please inform the team of any special dietary requirements / intolerances

(d) Dairy | (g) Gluten | (s) Sesame seeds | (c) Crustaceans | (p) Peanut

12.5% discretionary service charge will be added to your bill

Price included VAT at 20%



For bookings, email [rsvp@gharr.co.uk](mailto:rsvp@gharr.co.uk)