
SO
RA



SORA

MAKE IT A NIGHT TO REMEMBER

£169 PER PERSON

BOLD JAPANESE FLAVOURS,
EXPERTLY CRAFTED COCKTAILS
& DISHES MADE TO BE SAVOURED

WELCOME THE NEW YEAR
AT SORA

CANAPÉ

WAGYU TARTARE
spiced mayo, Exmoor caviar,
shiso, brioche

paired with
PEACH & LYCHEE SPRITZ

SNACKS

CHARRED EDAMAME BEANS
citrus salt, ponzu,
Arbequina olive oil

TEMPURA TIGER PRAWNS
hot honey dip

paired with
CHATEAU MERCIAN, KOSHU
Yamanashi, Japan

SUSHI

TUNA NIGIRI

CRISPY DUCK ROLL
spring onion, cucumber,
crispy onion, shiso,
hoisin sauce

paired with
SAKE
Junmai Daiginjo Genshu,
Akashi-Tai

ROBATA GRILL

SCOTCH FILLET STEAK
black garlic butter, chimichurri,
crispy onion, herb salad

HAND CUT FRIES
seaweed, rosemary, chilli

CHILLI GARLIC MUSHROOMS
seaweed, rosemary, chilli

paired with
MALBEC, RAICE BY ANDELUNA
Mendoza, Argentina

TRIO OF SWEETS

NOALYA CHOCOLATE MISO BROWNIE

MATCHA LOLLY

FIVE SPICE COCONUT TRUFFLES

paired with
SIGNATURE ESPRESSO MARTINI
your choice of: classic,
coconut, or banana & miso

Please be aware that the New Years Eve 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.

