



**MACHIYA** 町家

SPECIAL

**KAMO NO MUNENIKU MISO**

*SEARED DUCK BREAST COOKED IN DEN MISO SAUCE ON A DRIED MAGNOLIA (HOUBA) LEAF. TOPPED WITH LIGHTLY PICKLED MANGO AND SPIRALLED DAIKON.*

£19.95

**NIKU-DANGO (肉団子)**

*SPICY WAGYU MEATBALLS COATED IN A TEBASAKI SAUCE. TOPPED WITH CRISPY LEEKS AND KATSUOBUSHI. SERVED WITH A JAPANESE COLESLAW. DRESSED WITH AN APPLE SAUCE AND PONZU DRESSING.*

£24.95

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**SHIMA YUZU & ELDERFLOWER SAKÉ SPRITZ**

*RICH FLORAL SAKÉ AROMA IS JOINED BY THE DISTINCT SCENTS OF WILD ELDERFLOWER AND SLIGHTLY SWEET CITRUS OF YUZU (4.6%)*

£7.95

**SHIMA PLUM & HIBISCUS SAKÉ SPRITZ**

*RICH FLORAL SAKÉ WITH TASTE OF DAMSON PURPLE PLUMS. COMPLEMENTED BY ZESTY REDCURRANT FLAVOURS OF HIBISCUS (4.6%)*

£7.95

**VOLUPTA VERMENTINO**

*TERRE SICIILIANE BIO. ITALY 13%*

*BRIGHT GOLDEN ORGANIC WINE FROM THE SOUTH OF ITALY DELIGHTS WITH A FLORAL BOUQUET & CLEAR NOTES OF JASMINE AND WILD HERBS*

£27.95

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