

ARTIZEN

SAINT VALENTINE'S MENU

AMUSE BOUCHE

PAN FRIED SCALLOP

Pea and Wasabi Puree,
Quail Egg, Avruga Caviar

BREAD

SHRIMP CRACKERS

Togorashi, Sesame and Edemame Dip

SUSHI PLATTER

WILD BLUEFIN TUNA SASHIMI ROSE

Golden Beetroot, Tobiko

SAKURA DENBU CALI ROLL

Tempura Lobster, Avocado, Cucumber,
Pink Denbu Flakes, Teriyaki Gel

TONKATSU PORK ONIGIRI

Slow Cooked, Shredded Pork, Tonkatsu Sauce,
Cabbage and Carrots Slaw, Panko

STARTER (Duo of Bao Buns)

SPICY LOBSTER

Coral Mayo, Radish, Micro Coriander

BEECH WOOD SMOKED TOFU

Tempura, Pomegranate, Jackfruit, Ponzu Dressing

MAIN COURSE (Choose One)

SEARED GRESSINGHAM DUCK BREAST

5 Spices Dauphinoise Potatoes, Vermicelli
and Tangerine Salad, Pickled Umeboshi Jus

6OZ WAGYU RIBEYE (additional £12)

5 Spices Dauphinoise Potatoes, Vermicelli
and Tangerine Salad, Pickled Umeboshi Jus

DESSERT (Choose One)

MATCHA & RASPBERRY TIRAMISU

Yuzu Candy, Yuzu Dust, Macerated Berries

CHOCOLATE SOUFFLE (additional £5)

Chocolate and Chilli Sauce, Matcha Ice Cream,
Fresh Raspberry

SELECTION OF CHEESE

Crackers, Jam, Quince Jelly

COFFEE OR TEA

Selection of Macarons

Friday 14th and Saturday 15th February 2025, from 5:00 pm - 8:00 pm for only £55pp

Some of our dishes may contain nuts, if you have any special dietary requirements or allergies, please speak to a member of the team before ordering.