

SMALL PLATES & DIMSUM

Gochujang Glazed Poulet £9.50

Crispy corn-fed chicken, fermented Korean chili, toasted sesame, spring onion curls

Lemongrass-Infused Wild Mushroom Takrai £8.95

Wok-charred forest mushrooms, lemongrass, galangal, kaffir lime leaf

Hand-Folded Prawn Har Gao £9.00

Translucent pastry, tiger prawn, bamboo shoots, sesame oil infusion

Orchard Orange Chicken £9.50

Crisp-fried chicken, aromatic orange reduction, zest of Meyer lemon, micro-herbs

Hand-Pressed Ebi Tempura Bao £10.50

Steamed lotus flour bun, tiger prawn in light tempura, pickled daikon, spicy yuzu mayo

THE SUSHI COUNTER

The Rainbow Roll £17.50

Bluefin tuna, Atlantic salmon, and yellowtail draped over Cornish crab and avocado, ebi

Miami Lover £15.00

Sashimi-grade tuna, mango salsa, toasted sesame

Sake Wafu £14.50

Raw salmon, ponzu pearls, cucumber ribbons, wasabi root

Avocado Kurimuchiju £12.50

Creamy Hass avocado, whipped Philadelphia, avocado keypie mayo, carrot somtam

NOODLES & GRAINS

XO Udon £14.50

Thick wheat noodles, house-made XO sauce, dried shrimp, spring chives

Truffle & Parmesan Dirty Fries £5.50

Double-cooked Maris Piper, shaved Parmigiano-Reggiano, black truffle oil

Veg or Mixed Hakka Noodles £8.95 / £11.95

Artisan thin noodles with hand-cut seasonal greens, ginger, and garlic. Tossed in a house-blended umami sauce for a perfect balance of spice and savory depth. Ask for Veg or Mixed



BLOSSOM

SIGNATURE MAINS

The Black Cod £32.00

24-hour white miso-marinated Gindara, charred ginger, pickled ginger

Nasubi Miso (V) £14.95

Caramelised Japanese aubergine, sweet miso glaze, rice cracker

Aromatic Clay Pot Rice £15.50

Slow-cooked jasmine rice, shiitake essence, asian herb oil

Robata Sirloin of Beef £29.95

Prime aged beef, black garlic soy, king oyster mushroom, sansho pepper

Tangra-Style Chili Poulet £17.50

Wok-seared corn-fed chicken, Indo-Chinese aromatics, scorched peppers, dark soy

Highland Lamb in Black Bean £19.00

Tender lamb loin, fermented black beans, garlic shoots, crisp ginger

THE ROBATA HEARTH

Fired over binchotan charcoal, these dishes capture the elemental essence of smoke and salt.

Binchotan Chicken Skewers £13.95

Corn-fed thigh, charred negi, tare reduction, toasted sesame

Aged Sirloin of Beef £24.00

30-day dry-aged beef, black garlic emulsion, scorched king oyster, smoked sea salt

Wild Atlantic Seabass £17.50

Line-caught bass, charred lime, shiso-infused oil, crispy ginger threads

King Tiger Prawns £19.50

Jumbo prawns, yuzu-kosho butter, chili strands, grilled lemon

Teriyaki Atlantic Salmon £18.50

Loch Duart salmon, sweet potato mash, orange reduction sauce

Heritage Hampshire Asparagus £10.50

Locally grown spears, white miso dressing, crispy panko

THE SUSHI ATELIER

Precision-cut seafood and hand-pressed grains, celebrating the balance of texture and temperature

Sashimi

The purest expression of the sea, served in three delicate cuts.

· Sake (Atlantic Salmon) £9.50

Hand-carved salmon, fresh wasabi root, aged soy

· Maguro (Bluefin Tuna) £13.50

Lean tuna loin, shiso leaf, pickled ginger

· Hamachi (Yellowtail) £13.00

Yellowtail kingfish, jalapeño sliver, ponzu reduction, ebi

Nigiri (4 pieces)

Seafood draped over seasoned vinegared rice

· The Sake Hand-Press £8.50

Salmon, Nikiri glaze, kizami wasabi

· The Maguro Hand-Press £11.00

Tuna, house-blend soy, chive oil

· The Hamachi Hand-Press £10.00

Yellowtail, yuzu zest, sea salt

· The Ebi Hand-Press £8.00

Cooked tiger prawn, ginger reduction

Signature Maki Rolls (6 pieces)

Modern interpretations of the classic roll

· The Sake Wafu £15.50

Salmon tartare, avocado, scorched salmon topping, truffle mayo

· The Jackdom £15.00

Crispy tempura prawn, Atlantic salmon, spicy aioli, tobiko

· Soft Shell Futo Maki £16.00

Crisp soft shell crab, cucumber, avocado, unagi glaze

· The Rainbow Mosaic £17.50

Devon crab, avocado, wrapped in a symphony of tuna, salmon, and yellowtail

· Miami Lover £15.00

Ahi tuna, ripened mango, mango salsa, toasted sesame

Vegetarian Sushi Rolls (6 pieces)

Garden-led creations celebrating plant-based complexity.

· Exotic Forest Maki £12.00

Wild mushroom, asparagus, truffle-infused soy

· The Shout Out £10.50

Pickled radish, cucumber, avocado, spicy vegan mayo

· Brie Cheese Tempura £13.00

Crispy brie, plum sauce, toasted walnut

· Avocado Kurimuchiju £12.50

Whipped cream cheese, avocado, chive oil

· The Classic California £11.00

Cucumber, avocado, nori, pickle carrot, asparagus, takwan, mix leaf

WINCHESTER FUSION

The Chalk Stream Trout Sashimi £16.00

Locally sourced Hampshire Trout, watercress oil, yuzu pearls, smoked sea salt

The New Forest Waygu Nigiri £26.50

Lightly torched waygu beef, blackberry reduction, crispy shallot, sansho pepper