

SMALL PLATES & DIMSUM

Gochujang Glazed Poulet

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

Truffle-Infused Wild Mushroom Takrai

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

Hand-Folded Prawn Har Gao

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

Orchard Orange Chicken

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

Hand-Pressed Ebi Tempura Bao

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

THE SUSHI COUNTER

The Rainbow Mosaic

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

Miami Lover

Sashimi-grade tuna, Alphonso mango, lime-zested salsa, toasted sesame

Hokkaido Scallop & Sake Wafu

Torched salmon, ponzu pearls, cucumber ribbons, wasabi root

Avocado Kurimuchiju

Creamy Hass avocado, whipped Philadelphia, chive oil, toasted nori

NOODLES & GRAINS

XO Udon

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

Truffle & Parmesan Dirty Fries

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



BLOSSOM

SIGNATURE MAINS

The Black Cod

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

Nasubi Miso (V)

Caramelized Japanese aubergine, sweet miso glaze, toasted walnut crumble

Aromatic Clay Pot Rice

Slow-cooked jasmine rice, shiitake essence, ginger-scallion oil, crispy shallots

Robata Sirloin of Beef

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

Tangra-Style Chili Poulet

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

Highland Lamb in Black Bean

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

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

Aged Sirloin of Beef

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

Wild Atlantic Seabass

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

King Tiger Prawns

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

Miso-Glazed Atlantic Salmon

Loch Duart salmon, sweet saikyo miso, pickled fennel, radish

Heritage Hampshire Asparagus (Suggested Addition)

Locally grown spears, white miso hollandaise, toasted 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)

Hand-carved salmon, fresh wasabi root, aged soy

• Maguro (Bluefin Tuna)

Lean tuna loin, shiso leaf, pickled ginger

• Hamachi (Yellowtail)

Yellowtail kingfish, jalapeño sliver, ponzu reduction

Nigiri

Seafood draped over seasoned vinegared rice

• The Sake Hand-Press

Salmon, Nikiri glaze, kizami wasabi

• The Maguro Hand-Press

Tuna, house-blend soy, chive oil

• The Hamachi Hand-Press

Yellowtail, yuzu zest, sea salt

• The Ebi Hand-Press

Cooked tiger prawn, ginger reduction

Signature Maki Rolls

Modern interpretations of the classic roll

• The Sake Wafu

Salmon tartare, avocado, scorched salmon topping, truffle mayo

• The Jackdom

Crispy tempura prawn, Atlantic salmon, spicy aioli, tobiko

• Soft Shell Futo Maki

Crisp soft shell crab, cucumber, avocado, unagi glaze

• The Rainbow Mosaic

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

• Miami Lover

Ahi tuna, ripened mango, mango salsa, toasted sesame

Vegetarian Sushi Rolls

Garden-led creations celebrating plant-based complexity.

• Exotic Forest Maki

Wild mushroom, asparagus, truffle-infused soy

• The Shout Out

Pickled radish, cucumber, avocado, spicy vegan mayo

• Brie Cheese Tempura

Crispy brie, plum sauce, toasted walnut

• Avocado Kurimuchiju

Whipped cream cheese, avocado, chive oil

• The Classic California

Cucumber, avocado, sesame, nori

WINCHESTER FUSION:

LOCAL SUPPLIER

Proposing two unique dishes to anchor your menu to the local community

The Chalk Stream Trout Sashimi

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

The New Forest Venison Nigiri

Lightly torched venison loin, blackberry reduction, crispy shallot, sansho pepper