



WILD HEART SHOHO

BAR & SHOKUDO

JAPANESE INSPIRED AFTERNOON TEA

£42.00 per person

SATURDAY FROM 12.00PM - 6.00PM

Crispy shrimp, wasabi, avocado, and chilli dip
Tofu katsu, Japanese slaw, and fruity curry sauce
Tempura tofu and avocado, Sriracha aioli
Steamed vegetable gyoza
Salmon tartare, wasabi, coriander, and mint

Mochi seasonal selection of the day
Chocolate and caramelised miso tart, sesame crumble
Apple and hazelnut crumble, sake parfait
Warm fruit scones, yuzu curd

FLIGHT OF COCKTAILS WITH MACARONS ON THE 5TH FLOOR ROOF TERRACE

Jack Daniels Espresso Martini, Classic Margarita,
Chambord Shot

SAKE

Carafe/200ml

AKASHI - TAI

£25

CHOYA SAKE

£24



TEA SELECTION

HOJICHA

Hojicha is a Japanese green tea unlike traditional green teas as it is roasted after the leaves are steamed, giving it a signature earthy aroma, reddish-brown color, and a unique smoky taste.

MATCHA

The classic Japanese green tea made from finely powdered dried tea leaves with a slightly bitter taste, and a vibrant green colour, known for its numerous health benefits that make you feel energized and focused, but still calm.

ENGLISH BREAKFAST TEA

A full-bodied black tea blended from Assam and Ceylon leaves, perfectly balanced to be enjoyed with milk and sugar.

CHAMOMILE & VANILLA

A smooth infusion prepared from dried flowers combining natural chamomile with rich vanilla and known for its natural health benefits.

FRESH MINT

Refreshing and invigorating caffeine-free infusion.

ROOIBOS

Red herbal caffeine-free tea from South Africa with a sweet, delicate, and earthy flavour.

EARL GREY

Quintessentially British black tea flavoured with bergamot, orange, and citrus overtones.

FRUIT TEA

A sugar-free fruit and herbal infusion.

Please let our team know if you have any allergies, intolerances, or dietary restrictions

A discretionary 12.5% service charge will be added to your final bill