

s o s h a r u

GROUP BOOKINGS & EVENTS

THE SOCI_aL COMPANY



GROUP MENU 1

AVAILABLE FOR 8+ GUESTS
£60 PER PERSON

Edamame
Lotus Root Crisps, Amazu Sauce
Homemade Pickles
Wagyu

~

Chef's Selection of Sashimi

Or

Kyoto Style Chirashi, Tuna, Salmon, Egg Threads, Sushi Rice

~

Broccoli Tempura, Kimchi Dressing & Aged Parmesan

Or

Chicken Karaage, Lemon, Salt, Spicy Tomato

~

Grilled Cornish Cod Marinated in Sweet Soy, Pickles Shimeji Mushroom,
Seaweed salad

Or

Lake District Crumbed Rosu-Katsu (pork loin), Steamed Rice, White Cabbage

~

Matcha Kakigori

Or

Candied Clementine, Creme Fraiche, Cotton Cheesecake,
Clementine Ice Cream

All prices are including VAT.

Discretionary 12.5% service charge will be added to your final bill

GROUP MENU 2

AVAILABLE FOR 8+ GUESTS
£80 PER PERSON

Edamame
Lotus Root Crisps, Amazu Sauce
Homemade Pickles
Wagyu

~

Chef's Selection of Sashimi (6 pieces)

Or

Kyoto Style Chirashi, Tuna, Salmon, Egg Threads, Sushi Rice

~

Asian Pear & Avocado salad, Radish, Tofu Dressing

~

Broccoli Tempura, Kimchi Dressing & Aged Parmesan

~

Chicken Karaage, Lemon, Salt, Spicy Tomato

~

Grilled Cornish Cod Marinated in Sweet Soy, Pickles Shimeji Mushroom,
Seaweed salad

Or

Grilled Wagyu Rib-eye, Ginger, Garlic Crisps, Onion, Sesame

(Both served with a side of Steamed Rice)

~

Matcha Kakigori

Or

Candied Clementine, Creme Fraiche, Cotton Cheesecake,
Clementine Ice Cream

All prices are including VAT.

Discretionary 12.5% service charge will be added to your final bill



FESTIVE FEASTING LUNCH MENUS

AVAILABLE FOR 6+ GUESTS IN THE MAIN RESTAURANT
THESE MENUS ARE DESIGNED FOR THE WHOLE TABLE TO SHARE

LUNCH MENU 1

£35 PER PERSON

Kyoto Style Chirashi
(Tuna, Salmon, Egg Threads, Sushi Rice)

Broccoli Tempura

Miso Cod Marinated in Sweet Soy, Pickled Shimeji Mushroom, Seaweed Salad

Coconut Rice & Mango
Or
Matcha Mille Crepe

LUNCH MENU 2

£40 PER PERSON

Assorted 10 Sashimi Plate

Kyoto Style Chirashi
(Tuna, Salmon, Egg Threads, Sushi Rice)

Broccoli tempura

Miso Cod Marinated in Sweet Soy, Pickled Shimeji Mushroom, Seaweed Salad

Coconut Rice & Mango
Or
Matcha Mille Crepe

All prices are including VAT.

Discretionary 12.5% service charge will be added to your final bill

FESTIVE FEASTING DINNER MENUS

AVAILABLE FOR 6+ GUESTS IN THE MAIN RESTAURANT
THESE MENUS ARE DESIGNED FOR THE WHOLE TABLE TO SHARE

DINNER MENU 1

£39 PER PERSON

Bream Salad

Asian Pear & Avocado Salad, Radish, Tofu Dressing

Wagyu Beef Agemono, Kewpie Mayonnaise & Katsuobushi

Miso Cod Marinated in Sweet Soy, Pickled Shimeji Mushroom, Seaweed Salad

Coconut Rice & Mango

Or

Matcha Mille Crepe

DINNER MENU 2

£45 PER PERSON

Assorted 10 Sashimi Plate

Tuna Temaki

Or

Salmon Temaki

Or

Vegetarian Temaki

Chicken Karaage

Pale Aubergine

Lake District Crumbed Rosu-Katsu (pork loin), Steamed Rice, White Cabbage

Or

Grilled Wagyu Rib Eye, Ginger, Garlic, Crisps, Onion, Sesame (£6 supplement)

Coconut Rice mango

Or

Japanese Cheesecake Cotton

All prices are including VAT.

Discretionary 12.5% service charge will be added to your final bill

GROUP CANAPES

AVAILABLE FOR BAR & EXCLUSIVE HIRE

6 OPTIONS £30 PER PERSON

8 OPTIONS £40 PER PERSON

Cod Tempura (2 pieces)

Wagyu Beef Agemono, Kewpie Mayo, Katsuobushi (2 pieces)

Bream Sashimi, Myoga & Shiso Salad, Crispy Potato (5 pieces)

Edamame, Sesame Dressing (large bowl) & Shiitake Mushroom Skewers (2 skewers)

Asian Pear & Avocado Salad, Radish, Tofu Dressing (bowl)

Kimchi (small plate), Pickles (small plate) & Grilled Shishito Peppers, Lemon, Sesame (small plate)

Chicken Karaage, Lemon, Salt (5 pieces)

Prawn Tempura, Yuzu Emulsion (5pieces)

Tonkatsu sandwich, dashi maki tomago, red cabbage, wholegrain mustard (2 large pieces)



KISETSU SAMPLE MENU

AVAILABLE FOR 8-10 GUESTS £85 PER PERSON
KISETSU OFFERS A SECLUDED & INTIMATE DINING EXPERIENCE

Chef's Selection of Sashimi (6 pieces)

Or

Bream Sashimi, Myoga & Shiso Salad, Crispy Potato

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Sunomono Salad with Kyoto Shiro Miso
(Iceberg Lettuce, Edamame, Crispy rice, nashi Pear, Apple,
Radosh, Sweet Vinegar Dressing)

~

Kyoto Style Chirashi, Tuna, Salmon, Egg Threads, Sushi Rice

~

Broccoli Tempura, Kimchi Dressing & Aged Parmesan

~

Squid & Prawn Tempura, Green Papaya & Red Chili Salad

~

Grilled Cornish Cod Marinated in Sweet Soy, Pickles Shimeji Mushroom,
Seaweed salad

Or

Tonkatsu Dingley Dell Crumbled Pork Loin

~

Chicken Yakitori Rice Pot, Shishito Pepper, Slow Cooked Egg

~

Matcha Mille Crepe

All prices are including VAT.
Discretionary 12.5% service charge will be added to your final bill



7 TALES SAMPLE BAR MENU

AVAILABLE FOR UP TO 40 GUESTS

BEER	300ml
Kirin Ichiban	6.5
Hitatchino's Nest Amber Ale	8.5
Hitatchino's Nest white Ale	8.5
Hitatchino's Nest Weizan	8.5
The Subtle Fox Lager	6
Wild Beer 'Ninkasi' Celebration	35 (750ml)
SAKE	100ml 180ml
Junmai, 36 samurai, Dewanosato Yamagata Pref.	7.5 12.5
Junmai Ginjo, Jozenmizunogotoshi Nigata Pref.	11.5 20
SPARKLING	125ml Btl
Cremant D'Alsace, Domaine Barmes Buecher, Alsace, France - 2015	9 48
Moet Grand Vintage, Champagne, France - 2008	14.5 85
Egly-Ouriet, GC Tradition, Champagne, France - NV	19.5 118
Rose - Coates & Seely Rose, Hampshire, England - NV	14.8 88
WHITE WINE	125ml
Grillo, IGT Sicilla, Antonino Caravaglio, Sicilia, Italy - 2016	5.5
Sauvignon Blanc, Neudorf, Nelson, New Zealand - 2016	10.5
RED WINE	
Las Coraza, Bodegas Crin Roja, Castilla y León, Spain -2015	5.5
Blaufränkisch, Uwe Schiefer, Südburgenland, Austria - 2015	9
COCKTAILS	
'One Eye Dragon', Monkey Shoulder, Umeshu, Sour Maple, Cocunut Matcha Orgeat, Egg Whites, Absinthe	10
'Bushido Bitch', Havana 3, Banana, Black Tea, Ginger Ale, Citrus	9.5
'Crimson Demon', Jenson's Old Tom, Strawberry Cocchi di Torino, Campari, Cocunut Cordial	10
'Tiger of Kai', Cana Brava 3, Shiso Sochu, pear, Green Chartreuse, Citrus	11
'Way of the Warrior', Nikka, Ron Zacapa 23 Solera, Pierre Ferrand Dry Curaco, Amontillado Sherry, Pedro Ximenez Sherry, Bitters	11
'Shallow Cut', Shiso Cana Brava 3, Smith & Cross, Wood's Navy Rum, Pineapple, Cocunut, Goji Palm Sugar, Citrus	10
'Dragonfly Cutter', Szechwan Blossom Belvedere, St. George Terrior Gin, Absentroux, Dolin Dry	9.5
BAR SNACKS	
Kimchi	3
Pickles	3.5
Grilled Shishito Peppers, Lemon & Sesame	4.5
Chicken Karaage, Lemon, Salt	7.5
Prawn Tempura, Yuza Emulsion (5 piece)	7.5
Tonkatsu Sandwich, dashi Maki Tomago, Red Cabbage, Wholegrain Mustard	13

SOCI_aL EVENTS

RESERVATIONS & ENQUIRIES

For more information or to make a reservation
please contact our reservations team on
020 3805 2304 or **reservations@sosharulondon.com**

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