

# s o s h a r u

## GROUP BOOKINGS & EVENTS

As part of Jason Atherton's The Social Company, Sosharu is a Japanese izakaya-style restaurant & bar located in Farringdon.

Offering semi-private dining areas & exclusive hire options, Sosharu presents the perfect venue for celebratory dinners, corporate networking & canape receptions.

## PRIVATE DINING

---

Capacity: Seats 10

This private dining room offers a secluded and intimate dining experience, complete with its own kitchen, perfect for corporate lunches and family celebrations.



## SEMI-PRIVATE DINING

---

Capacity: Seats 8

This cosy table is located to the side of the main restaurant and can be closed off by a curtain to retain complete privacy.



## EXCLUSIVE HIRE (WHOLE VENUE)

---

Capacity: Seats 70 | Standing 130

Perfect for wedding dinners, family gatherings and special celebrations, Sosharu can be hired exclusively, giving you total privacy and full use of the restaurant and bar.



## 7 TALES PRIVATE HIRE

---

Capacity: Standing 40

Reminiscent of night-time in Tokyo and with its neon lights, vending machines and Japanese inspired cocktails, 7 Tales is the ideal setting for parties and standing receptions.



## SET LUNCH & DINNER MENU

£60 per person

---

Edamame

Homemade Pickles

Kohlrabi Taco

~

Chef's Selection of Sashimi

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

~

Broccoli Tempura, Kimchi Dressing & Aged Parmesan

Chicken Karaage, Lemon, Salt, Spicy Tomato

~

Grilled Cornish Cod Marinated in Sweet Soy,  
Pickled Shimeji Mushroom, Seaweed Salad

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

~

Dessert

(Select one from our Dessert Menu)

## SET LUNCH & DINNER MENU

£80 per person

---

Edamame

Homemade Pickles

Kohlrabi Taco

~

Chef's Selection of Sashimi

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,  
Pickled Shimeji Mushroom, Seaweed Salad

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

(Both served with a side of Steamed Rice)

~

Dessert

(Select one from our Dessert Menu)

## EXCLUSIVE HIRE SAMPLE MENU

£80 per person

---

Wagyu salami

Vegetable temako & tomato miso

Edamame with sesame goma sauce

~

Bream sashimi, myoga & shiso salad, crispy potato

~

Grilled & raw salmon temaki, sushi rice, spiced cabbage, tosazu jelly

Or

Tuna temaki, scallion tobiko, sushi rice, avocado, fresh wasabi

Or

Seasonal veg, sushi rice, tomato miso, seaweed vinaigrette

~

Broccoli tempura, kimchi dressing & aged parmesan

Chicken karaage, lemon, salt

~

Crab Salad ,iceberg lettuce, turnip , yuzu & blood orange

~

Skate Katsu with seaweed mayo, pickled plum & citrus oroshi

Grilled wagyu rib eye, ginger, garlic crisps, onion, sesame

~

Matcha mille crepe

Or

Chocolate & sesame roll

## CANAPE SELECTION

£3 per canape

---

Cornish cod tempura ,yuzu & egg emulsion

Wagyu beef agemono, kewpie mayo, katsuobushi

Vegetable temako

Tomato miso, sushi rice

Onigiri tuna

Edamame with sesame goma dressing

Chicken karaage with lemon salt & umami tomato

Wagyu salami

Sea bream salad myoga & shiso salad, crispy potato





## SOCI<sub>a</sub>L EVENTS

### CONTACT US

For more information or to book an event space  
please contact our events team on 020 3870 8674  
or [meganjackson@thesocialcompany.co.uk](mailto:meganjackson@thesocialcompany.co.uk).