



PRIVATE JAPANESE DINNER

2024



## SAMPLE MENU

6 COURSE

Selection of sushi

or

sashimi

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Clam dashi soup with a hint of yuzu

or

Red miso 'Akadashi' soup

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68°C egg with spider crab with crispy garlic and chive

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Beef tataki with yuzu ponzu and shallots

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Black cod marinated in homemade rice miso and 3-year aged sake lees, seasonal green

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Hojicha ice Cream sundae with sweet red beans, matcha kuzu jelly and soba tea flakes

or

Matcha roll cake with chestnuts cream

# SUSHI OMAKASE

AT W6  
SAMPLE MENU

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Scallop with yuzu-shio koji

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Sea bream with pickled cherry blossom salt

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Seabass with crispy quinoa and truffle oil

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Tuna Akami Zuke

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Tuna Chutoro

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Yellow tail with grated mooli and ginger

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Toached cured mackerel with shiso and ginger

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Salmon aburi

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Grilled black cod in miso

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Red miso soup

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Black sesame panacotta

## CHEF PROFILE

**Akemi Yokoyama** Akemi Yokoyama has a background in Japanese food provenance, nurtured from her Father, who along with his family foraged and fished throughout the Island of Hokkaido. She is now a Japanese food specialist, chef, presenter and writer based in London. Her regular Japanese cookery classes at Sozai have received very favourable reviews in the UK's national media, including Time Out and The Telegraph. She has also appeared on the popular TV programmes, C4's Sunday Brunch and CBBC's Saturday Mash-Up, teaching the presenters how to make sushi. She is also an in demand private chef.

She demonstrates authentic Japanese cooking in the UK and Europe at many diverse events, and she regularly works with the Japanese government's related organizations promoting Japanese cuisine and sake to the media and public. Her latest culinary interests include all aspects of fermentation and flavour experimentation across multiple food cultures. A member of Japanese Culinary Academy UK, certified miso sommelier (Japan), certified koji making instructor, The Koji Academy (Japan), International Wine Challenge Sake Judge 2020/2021/2022.

Terms and conditions apply on booking.

**Booking:** [info@gohan.london](mailto:info@gohan.london) or call 0794 122 7841

[www.gohan.london](http://www.gohan.london)

