



# NOZOMI

## PRIVATE DINING & RESTAURANT HIRE

- Nozomi's private dining room for lunch or dinner seats up to 30 people.
- Nozomi restaurant when privately hired for lunch or dinner seats up to 200 people.
- Nozomi when hired for private drinks holds up to 300 people.

We have a selection of set menus to choose from.

- £59
- £79
- £99
- Vegetarian

Inclusive of VAT at 20%  
15% service charge will be added to your bill  
All menus are flexible



## PRIVATE HIRE BOOKING FORM

Date of booking.....

Number of covers.....

Private Dining Room Y / N

Reception Time..... Meal Time.....

Dinner from 18.30-23.30 (Bar closes at 01.00).

Contact.....

Company/Organization.....

Address

.....  
.....  
.....

Telephone No:.....

Fax No:..... Email:.....

Choice of Menus: £59 / £79 / £99 / Vegetarian

**Beverage Selection:**

(Pre-ordered drinks are charged on a consumption basis only).

Reception Drinks.....

White Wines.....

Red Wines.....

Champagnes.....

Sake.....

Other.....



## DEPOSIT / CREDIT CARD AUTHORIZATION FORM

I,....., hereby authorize NOZOMI Restaurant, to charge my credit card for the amount £..... GBP (.....pounds)

**Type of card:** American Express, Visa, MasterCard, Other .....

**Name on Card** .....

**Credit Card Number** .....

**Expiration date:** ...../.....

**SEC code:**.....

**Credit card billing address:**

**Street:** .....

**City:** .....

**State / County**.....

**Post Code:** ..... **Country:** .....

**Telephone** (.....)..... - .....

**Fax** (.....)..... - .....

**Email:** .....

**Cardholder signature** ..... **Date** ...../...../.....

*I am aware that that I will be charged £30 per person in case of cancellation of the booking within 24 hours of the booking day.*

### Office Use Only

**Booking Details:**

**Date** .....

**Covers** .....

**Phone** .....

**Approved By**

**Signature**

**Date**

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**DINNER SET MENU**  
£59 per person.

**EDAMAME**

Steamed soy beans with Malden salt

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**SELECTION OF SUSHI: SASHIMI & NIGIRI  
MAKI ROLLS**

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**KARI KARI SQUID**

Deep fried baby squid served with chili and lime

**CHICKEN GYOZA**

Steamed and fried chicken dumplings Served with lemon ponzu

**MARINATED YELLOW TAIL SASHIMI**

Yellow tail served with salsa, shiso cress and spicy ponzu sauce

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**SALMON TERIYAKI**

Grilled salmon backed on a Hoba leaf served with teriyaky sauce and mizuna

**CHICKEN TOBAN**

Marinated char-grilled spring chicken, served in a clay pot with vegetables,  
ginger and soy sauce

**PRAWN TEMPURA**

Five fresh saudi prawns served with ten dashi sauce

**STEAMED RICE AND STEAMED SPINACH**

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**CHOCOLATE FONDANT**

**\*\*\* Please Note that this set menu is available only from Sunday to Wednesday**



## **DINNER SET MENU**

£79 per person.

### **EDAMAME**

Steamed soy beans with Malden salt

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### **SELECTION OF SUSHI: SASHIMI & NIGIRI MAKI ROLLS**

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### **WAGYU BEEF TATAKI**

Seared and thinly sliced, served with lotus root,  
garlic chips and ginger dressing

### **SOFT SHELL CRAB**

Fried soft shell crab served with spicy red pepper sauce

### **SCALLOP AND FOIE GRAS DUMPLINGS**

Steamed dumplings filled with scallop and prawn

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### **CHILEAN SEA-BASS**

Marinated in spicy miso and baked on cedar wood

### **PRAWN TEMPURA**

Five fresh saudi prawns served with ten dashi sauce

### **BEEF BULGOGI WITH TOKIYO NEGI PUREE**

Fillet of Beef with Korean BBQ Sauce

### **SAUTÉED PAK CHOY**

with kimshi and garlic

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### **Chefs DESSERT PLATTER of the Day**

FRUIT

CHOCOLATE FONDANT

DEEP FRIED CRÈME BRULE



## **DINNER SET MENU**

£99 per person.

### **MISO SOUP**

### **EDAMAME**

Steamed soy beans with Malden salt

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### **SELECTION OF SUSHI: SASHIMI & NIGIRI MAKI ROLLS**

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### **WAGYU BEEF TATAKI**

Seared and thinly sliced, served with lotus root,  
garlic chips and ginger dressing

### **SEARED SCALLOPS**

glazed with Japanese plum and lemon  
served with a saffron miso sauce and topped with caviar

### **CHICKEN KUSHI**

Chicken and spring onion skewers Grilled with robata sauce

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### **WAGYU BEEF FILLET**

Served with wafu dressing and chili ponzu sauce

### **BLACK COD**

Grilled cod served with Nozomi miso and pickled daikon

### **JUMBO PRAWN**

Grilled and served with lime and chili dashi

### **STEAMED RICE AND STEAMED SPINACH**

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### **CHEF'S SELECTION OF DESSERTS**



## **Vegetarian Set Menu**

£59 per person.

### **MISO SOUP**

### **EDAMAME**

Steamed soy beans with Malden salt

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### **CHEF'S VEGETABLE SUSHI CUCUMBER AND MIXED VEGETARIAN ROLL**

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### **SEAWEED SALAD**

### **TOFU STEAK**

Pan-fried tofu served with Japanese aubergine and miso truffle pearls

### **MUSHROOM MORIAWASE**

Four kinds of Japanese mushrooms sautéed with sweet soy and edamame beans, garnished with sweet potato

### **VEGETABLE GYOZA**

Steamed dumplings filled with roasted vegetables served with black pepper and soy sauce

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### **MUSHROOM TAKIKOMI-GOHAN**

Rice cooked in a clay pot with Japanese mushrooms

### **ASSORTED GRILL**

Japanese Vegetables including Aubergine, Mushrooms, Asparagus

### **VEGETABLE TEMPURA**

Selection of seasonal vegetables

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### **CHOCOLATE FONDANT**