

PRIVATE
JAPANESE
DINNER

2023





SAMPLE MENU

Selection of sushi and sashimi

Clam dashi soup with a hint of yuzu

or

Red miso 'Akadashi' soup

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

Beef tataki with yuzu ponzu and shalotte

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

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

or

Matcha roll cake with chestnuts cream

Available in gluten free



PRICE LIST

4 guest £203 per guest

5 guests £180 per guest

6 guests £158 per guest

7 guests £146 per guest

8 guests £133 per guest

9 guests £131 per guest

10+ guests £127 per guest

Sake pairing is available from £300 per table

Vegan/Vegetarian and Gluten Free options are available for the whole table or at a small additional cost for individual guests

Transport surcharge may apply outside the following London postcode W, NW, SW

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 or call 0794 122 7841

www.gohan.london

