



# TASTE OF SORA

## £45 PER PERSON

minimum of two sharing



THIS IS A DINING CONCEPT TO ELEVATE THE SENSES.  
DESIGNED AROUND SHARING PLATES AND TAPAS, MAKING IT THE  
IDEAL CHOICE FOR A SOCIAL YET ELEVATED DINING EXPERIENCE.

Experience the essence of SORA with our premium tasting menu.

### NIBBLES

**STEAMED EDAMAME BEANS** 119  
yuzu, citrus salt

**CRISPY FRIED RICE BITES** 232  
tonkatsu sauce



### SUSHI & COLD PLATES

**TUNA NIGIRI** 192  
tobiko

**GREEN DRAGON ROLL** 545  
tempura prawns, salmon, avocado,  
sesame yuzu-kosho, sriracha

**KINGFISH SASHIMI** 286  
ponzu, sesame, caviar,  
jalapeno, crispy quinoa



### CRISPY

**KFC** 182   
korean fried cauliflower, gochujang

**TEMPURA TIGER PRAWNS** 526  
sweet chilli

### ROBATA GRILL

served with our hand cut fries

**LOCH DUART SALMON TERIYAKI** 525  
ponzu mayo

**GRASS FED STRIP LOIN** 627  
salsa verde, garlic crisps, soy  
add **MISO GLAZED BLACK COD** 339 14



### SWEET

**MOCHI ICE CREAM** 70 

**STEM GINGER MARSHMALLOWS** 565  
almond crumb, chocolate sauce



### DRINKS PACKAGE

£25 PER PERSON

**DAIQUIRI**

**HILLS & VALLEYS RIESLING**  
Pikes, Clare Valley, South Australia

**LES PIVOINES BEAUJOLAIS VILLAGES**  
France

**CITRONCELLO**



All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. Please be aware that the Taste of SORA menu does not cater for specific allergens or dietary requirements. Please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. For further information on allergens please scan here.