

## WHAT'S ON @ KARMA SANCTUM SOHO HOTEL

### ROOF TERRACE

Located on the fifth floor our Members and Residents exclusive & intimate Roof Terrace is open daily serving drinks including our signature cocktails – wine – champagne - fine Davidoff cigars and sharing plates from our acclaimed Japanese Restaurant Wild Heart Bar and Shokudo.

To enquire about membership or to reserve a table email [events@sanctumsoho.com](mailto:events@sanctumsoho.com)

### AFTERNOON TEA

*£28.00 per person*

**AVAILABLE ALL DAY ON SATURDAYS ONLY**

### CHAMPAGNE OR COCKTAIL AFTERNOON TEA

Glass of Taittinger Brut £40.00 per person

Sake Royale Cocktail £40.00 per person

### UPGRADE £25.00 PER PERSON

Davidoff Cigar plus a glass of Jack Daniels Tennessee whiskey on our Roof Terrace

Afternoon Tea is also available every day for groups of 10 people or more. T's & C's apply!

Follow us [@karmasanctumldn](#) and [@wildheartsoho](#)



# WILD HEART SOHO

BAR & SHOKUDO

Encompassing the spirit of the hotel, Wild Heart Bar & Shokudo offers a casual dining experience, whether enjoying dinner or a sharing plate in one of our cosy and private booths, alternatively you can tuck into a lite bite on one of our comfy sofas in our cocktail lounge.

Open all day for breakfast - lunch - dinner - coffee, cocktails and Wild Heart's unique afternoon tea.

We have partnered with Garry Holliehead, a three-time Michelin star chef and culinary legend who has headed up some of London's and other international capital's most renowned restaurants with a career spanning over three decades.

He has returned home to collaborate once again with Karma Sanctum Soho's owner Mark Fuller with a vision of casual Japanese food focusing on sustainability and locally sourced ingredients.

We have a brand-new cocktail menu featuring both oriental and classic cocktails, sake offerings and a hearty wine list.

KARMA SANCTUM SOHO  
LONDON

## SMALL PLATES

<b>MISO SOUP</b> <i>tofu, shiitake mushrooms and seaweed</i>	<b>£6.95</b>
<b>FRIED</b>	
<b>CHILLI SQUID</b> <i>Japanese dipping sauce</i>	<b>£10</b>
<b>SOFT SHELL CRAB</b> <i>Japanese dipping sauce</i>	<b>£14</b>
<b>TEMPURA TOFU AND AVOCADO</b> <i>sriracha aioli</i>	<b>£8</b>

## SHARING PLATES

### GYOZA

<b>CHICKEN GYOZA</b> <i>steamed and pan-fried Japanese dumplings, dipping sauce</i>	<b>£8</b>
<b>VEGETABLE GYOZA</b> <i>steamed and pan-fried Japanese dumplings, dipping sauce</i>	<b>£7</b>

### SLIDERS

#### WAGYU BEEF, CHICKEN TERIYAKI AND SALMON

*served with wasabi furikake skinny fries*

**£16**

#### GLUTENFREE

*served without buns with extra dipping mayonnaise, wasabi furikake skinny fries*

**£16**

### SALADS

<b>SALMON TARTARE</b> <i>wasabi, mint, coriander and soya dressing</i>	<b>£10</b>
<b>MISO MARINATED TOFU</b> <i>crispy salad, lime, soya</i>	<b>£8</b>

## MAIN PLATES

<b>SEARED MISO MARINATED SIRLOIN</b> <i>pickled vegetables, and seaweed</i>	<b>£28</b>
<b>CHICKEN TERIYAKI</b> <i>shredded white cabbage and sweet pickled ginger</i>	<b>£18</b>
<b>SALMON TERIYAKI</b> <i>shredded white cabbage and sweet pickled ginger</i>	<b>£19</b>
<b>FISH AND PRAWN TEMPURA RICE BOWL</b> <i>wasabi, dried seaweed, dashi broth</i>	<b>£22</b>
<b>ROAST AUBERGINE</b> <i>miso glaze, spring onions and chilli macadamia</i>	<b>£14</b>

## KATSU CURRY

<b>CHICKEN</b> <i>served with Japanese steamed rice, shredded white cabbage and pickled ginger</i>	<b>£16</b>
<b>PUMPKIN</b> <i>served with Japanese steamed rice, shredded white cabbage and pickled ginger</i>	<b>£12</b>
<b>SHRIMP</b> <i>served with Japanese steamed rice, shredded white cabbage and pickled ginger</i>	<b>£16</b>

## SIDES

<b>STEAMED JAPANESE RICE</b>	<b>£5</b>
<b>EDAMAME, SOYA BEANS</b>	<b>£5</b>
<b>WASABI FURIKAKE SKINNY FRIES</b>	<b>£5</b>

## DESSERTS

<b>MATCHA PANNA COTTA</b> <i>freeze-dried raspberries</i>	<b>£7</b>
<b>YUZU TART</b> <i>strawberry &amp; raspberry confit</i>	<b>£7</b>
<b>CHOCOLATE AND TOFU MOUSSE</b> <i>coconut cream</i>	<b>£7</b>
<b>MOCHI BALLS</b> <i>seasonal selection of the day</i>	<b>£7.50</b>

## BAR MENU

### PLATTERS FOR MINIMUM 2 SHARING

#### ŌZARA 1

**£34 for two**

*Wagyu burger*

*Chicken katsu*

*Chilli squid Japanese dipping sauce*

*Wasabi furikake skinny fries*

#### ŌZARA 2

**£38 for two**

*Wagyu burger*

*Chicken katsu*

*Chilli squid • Japanese dipping sauce*

*Vegetable gyoza steamed and pan-fried Japanese dumplings, dipping sauce.*

*Wasabi furikake skinny fries*

#### ŌZARA 3

**£42 for two**

*Wagyu burger*

*Chicken katsu*

*Chilli squid, Japanese dipping sauce*

*Vegetable gyoza*

*Steamed and pan-fried Japanese dumplings, dipping sauce*

*Miso marinated tofu, crispy pickled salad, lime, soya and maple dressing*

*Wasabi furikake skinny fries*

## AFTERNOON TEA

**£28 per person (Available all day on Saturdays only)**

### CHAMPAGNE OR COCKTAIL AFTERNOON TEA

*Glass of Taittinger Brut*

*Sake Royale Cocktail*

**£40.00 per person**

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**Upgrade £25.00 per person**

*Davidoff Cigar plus a glass of Jack Daniels Tennessee whiskey on our Roof Terrace*

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*As allergens are present in our kitchen and some ingredients have "may contain" warnings, we cannot guarantee menu items will be completely free from an allergen.*

*A discretionary 12.5% service charge will be added to your final bill.*

