



Fancy something different in your stocking this year?

How about a Voucher for one of our Sushi Classes?

At £60 per person, the voucher includes a welcome drink, all the ingredients needed to make your own sushi and a sample of our sushi chef, Mr Matsuya Tomokazu's traditional sushi.

The classes are proving very informative and fun for single students, couples and groups alike who are interested in either learning about the skilled art of sushi making or indeed improve their sushi techniques!

Contact us by email on [info@sorerestaurant.com](mailto:info@sorerestaurant.com)

Or by telephone: 0207 292 0767 to check availability and make your booking.



So this Christmas, forget waiting under the mistletoe, the quickest way to someones heart is a California roll!

## Come and sample Chef Yamamoto's new festive menu at SO

While maintaining the importance of traditional Japanese flavours and freshness, Chef Yamamoto has created a set of new and exciting menus using a wide range of exotic ingredients from around the world.

### Mizore £28

~Hors d'oeuvre: Crab and Avocado crepe  
Home-made smoked Guinea Fowl with cranberry  
Grilled Satisfy wrapped in finely sliced beef

~Main: Grilled black chicken with a Teriyaki sauce  
Or  
Scottish Salmon with a teriyaki sauce  
Or  
Australian Wild Boar Steak

~Sushi: Salmon Alaska Roll

~Dessert: Chocolate Marron

### Botan-yuki £35

~Hors d'oeuvre: Crab and Avocado crepe  
Home-made smoked Guinea Fowl with cranberry  
Grilled Satisfy wrapped in finely sliced beef

~Main: Grilled Beef Fillet with a sesame sauce  
Or  
Black Cod in Saikyo Miso  
Or  
Scottish Venison Steak

~Sushi: Salmon Alaska Roll

~Dessert: Chocolate Marron

Contact us at the restaurant to book a table and for more details on these and our special £50 Kona-Yuki Course.