PIRAÑA
LONDON

MIDNIGHT IN LONDON

NEW YEAR'S EVE 2026

MIDNIGHT IN LONDON

NEW YEAR'S EVE 2026

£600

WELCOME DRINK ON ARRIVAL

CAVIAR BLINIS
SOUR CREAM, SHALLOTS, CHIVES

GILLARDEAU OYSTERS
FRESH LIME, CHAMPAGNE VINEGAR, TABASCO

SWEET CORN RIBS
YUZU KOSHO SEASONING

ROCK SHRIMP TEMPURA
SPICY MAYO, LIME, CRUNCHY CORN

WAGYU TARTARE CONE
TRUFFLE AIOLI, QUAIL EGG YOLK

SPICY LOBSTER TEMPURA ROLL
SHISO DRESSING, ANTICUCHO SAUCE

DRAGON ROLL
TEMPURA PRAWN, UNAGI, AVOCADO

KING CRAB GUNKAN
KIZAMI WASABI, LEMON MAYO

WAGYU FOIE GRAS NIGIRI
SWEET SOY GLAZE

GRILLED OCTOPUS
AJI PANCA, YELLOW ANTICUCHO,
SMOKED PURPLE POTATO

BLACK COD
CARAMELISED MISO

JUMBO TIGER PRAWN
LEMON GARLIC, CITRUS BUTTER, RED CHILLI

JAPANESE SIRLOIN A5 150G

TRUFFLE RICE HOT POT
WILD MUSHROOMS, BLACK TRUFFLE

GOMA SEAWEED SALAD
SESAME PONZU, SUDACHI

CHEF'S SPECIAL DESSERT

PIRAÑA
LONDON

MIDNIGHT IN LONDON

NEW YEAR'S EVE 2026

✦

£600

WELCOME DRINK ON ARRIVAL

GRILLED SAKE EDAMAME BEANS
MALDON SEA SALT

GUACAMOLE
LIME, CORIANDER & TOMATO SALSA

GRILLED PADRON PEPPERS
YUZU MISO, TOASTED SESAME

FENNEL & BEETROOT CEVICHE
YUZU LECHE DE TIGRE, QUINOA, AVOCADO

VEGAN MAKI ROLL
ASPARAGUS, GOMA PONZU

KING OYSTER MUSHROOM TEMPURA
TRUFFLE PONZU, BURELLA, FRESH WHITE TRUFFLE

MUSHROOM KUSHIAKI SKEWERS
ANTICUCHO OR TERIYAKI

NASU DENGAKU
GRILLED AUBERGINE, MISO, POMEGRANATE, BURRATA

TRUFFLE RICE HOTPOT
WILD MUSHROOMS, WHITE TRUFFLE

GOMA SEAWEED
SESAME PONZU, SUDACHI

TENDERSTEM BROCCOLI
MALDON SEA SALT, GARLIC, RED CHILLI

CHEF'S SPECIAL DESSERT

PIRAÑA
LONDON