

# MIDORI MAYHEM 48

AN HOMAGE TO JAPANESE TEA CULTURE

1st – 31st May

Discover our bespoke MIDORI MAYHEM menus created in collaboration with artisanal Japanese green tea & organic matcha brand SAYURI.

The following dishes and cocktails have been carefully curated using SAYURI Organic Hojicha and Everyday Ceremonial Organic Matcha.

## GIN & TEA

Beefeater gin, melon, matcha, citrus,  
absinthe, tonic

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## COLD SOBA NEW NOODLE

yellowtail sashimi, shiso, cold soba broth

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## HOJICHA SMOKED LAMB CUTLETS

kuromame miso, pickled mushroom

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## MIDORI DESSERT TRIO

hojicha and chocolate taco, hojicha whipped ganache, chocolate crumble  
matcha & strawberry ganache sando  
matcha macaroon, white chocolate matcha ganache

SAYURI  
KOYN

Detailed allergen information is available on request.  
A discretionary service charge of 15% will be added to your bill.

# MIDORI MAYHEM COCKTAILS

AN HOMAGE TO JAPANESE TEA CULTURE

1st – 31st May

Discover our bespoke cocktails created using only the highest grade Japanese green teas in collaboration with SAYURI.

## GIN & TEA

Beefeater gin, melon, matcha, citrus,  
absinthe, tonic

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## MATCHA PISCO SOUR

El Gobernador pisco, Bo Hojicha,  
matcha, citrus

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## MIDORI MARGARITA

Olmeca Altos Plata tequila, melon, matcha,  
avocado, apple, citrus, chilli

SAYURI  
KOYN

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