



Festive offers-available from the
16th Nov '23-15th Jan '24



Hosted by



THE PRINCE AKATOKI
LONDON

The Red-Crowned crane, also known as the Tsuru stands as a powerful icon in Japanese culture.

They awaken during the winter season, gracing the snowy mountains of Japan, most prominently in the northern reaches of Kushiro City. If you happen to be in the Akan or Tsurui villages, you might be lucky enough to witness these magnificent creatures. Their distinguishing features include crisp white wings adorned with black accents and a striking red crown atop their heads. With an air of elegance, they stand tall and move with grace.

Rich with a history deeply woven into Japan's heritage, the Red-Crowned cranes were once exclusively reserved for royalty. In the 1920s, their numbers were perilously low, with only 40 remaining in Japan. Against all odds, they managed to evade extinction and their population now approaches 2000 in and around Japan.

These graceful beings remain in hibernation from June to October, emerging only during the winter months. Their courtship is a mesmerizing spectacle as they dance in groups, their movements intended to attract a lifelong mate. Upon finding their partner, they engage in a duet, a song and dance that is uniquely their own. This intimate performance becomes their personalised mating call, a melody that binds them for their entire journey together.

In Japan, these ethereal dancers symbolise fidelity, good fortune, good luck and the promise of a long life.

Against the backdrop of the season's festivities, feasts, reunions, and elegant soirees, The Prince Akatoki London embraces the essence of the Red Crowned Crane, and extends its sincere wishes for a year brimming with prosperity, benevolent greetings, filled with good fortune and kind tidings. May the year ahead be encompassed with grace, good health, fortune and luck for you and all those close to you.

Happy Holidays from
The Prince Akatoki London



Make the experience memorable with

Sparkling Reception

Sake Barrel Ceremony

Kimono Styling

Rustic Ikebana arrangements

Origami Workshops

Japanese Tea Ceremony

Canapes

Cocktails

EARLY BIRD OFFER

Book your event before the 10th of October 2023 and we will gift you with a 20% discount on your party.





CHEER - £125pp
Champagne or Sparkling Sake

First Course
Selection of 3 sashimi

Second Course
Pan fried scallops, cauliflower puree,
lemongrass and ginger butter sauce
or
Crispy ox cheek salad, tahini and miso slaw
or
Blue fin tuna tataki, sesame, ponzu, lotus chips

Third Course
Caramelized black cod, miso,
spiced roasted pumpkin
or
Honey and soy glazed beef fillet,
Heritage carrots, wasabi mash
or
Robata grilled lobster, crushed potatoes, tender stem broccoli,
yuzu butter

Fourth Course
Chocolate fondant, peanut brittle, miso caramel, coconut milk ice
cream
or
Matcha rice pudding, maraschino cherries
or
Yuzu and raspberry crème brulee

Fifth Course
Tea, coffee, matcha and yuzu macarons

CHEER VEG - £90pp

Champagne or Sparkling Sake

First Course
Robata grilled asparagus, crispy quail eggs, yuzu
hollandaise

Second Course
Kinoko mushroom and truffle cream stew

Third Course
Spiced poached Nashi pear, crème Chantilly,
caramelized pistachios

Fourth Course
Tea, coffee, yuzu and matcha macarons



JOY - £90pp

Champagne or Sparkling Sake

First Course

Citrus cured salmon, soft boiled quail eggs, avocado cream

or

Pressed ham hock and sage terrine, spiced apple chutney, sourdough toast

or

Cornish crab croquettes, mango salsa

Second Course

Pan fried halibut, white bean stew, saffron, mussels and clams

or

Roast Norfolk turkey, all the trimmings

or

Beef Wellington, buttered spinach, mash, red wine sauce

Third Course

Mulled wine poached pear, vanilla mascarpone, toasted flaked almonds

or

Christmas pudding, brandy sauce

or

Triple chocolate tart, clementine compote

Fourth Course

Tea, coffee and mini mince pies



JOY VEG - £65pp

Champagne or Sparkling Sake

First Course

Jerusalem artichoke soup, truffle oil, hazelnuts
Salt baked Heritage beets, whipped goat's cheese, candied walnuts

Second Course

Portobello mushroom and stilton Wellington
Butternut squash and sage risotto, parmesan crisp

Third Course:

Christmas pudding, brandy sauce
Bramley apple crumble, cinnamon ice cream



CANAPES

Select 3, 5 or 7 canapes

3 Canapes - £18pp

5 Canapes - £25pp

7 Canapes - £32pp

Cold:

Smoked salmon blinis, celeriac and wasabi remoulade
Hijiki salad, daikon, radish, miso dressing (vg)
Tuna tartar, avocado, sesame, lotus crisp
Goat's cheese crostini, honey, walnuts, umeboshi (v)
Beef fillet tataki, ponzu, garlic crisps
Yellowtail nigiri

Hot:

Buttermilk fried chicken, gochujang mayo
Lobster and crab croquettes, yuzu and mango salsa
Crispy quail egg, miso aioli (v)
Pork belly skewer, teriyaki tokii style
Wagyu beef skewer, spicy ponzu (£1.50 supplement)
Kinoko mushroom tartlette, green peppercorn
dressing (vg)

Sweet:

Caramelised sweet miso truffles
Matcha and pistachio opera cake
Yuzu and mandarin macarons
Chocolate and maraschino cherry brownie



COCKTAILS

OTOSO £20

Whisky, roasted citrus, Sake syrup, Akashi-Tai
Shiraume Umeshu
Japanese Mulled Wine

KURISUMASU KEKI £19

Bourbon, Sloe Gin, redistilled vanilla &
strawberry, bitter fusetti
rested with honey

MIZUWARI £16

Suntory Toki Whisky, Cadello88, Briottet
Creme de Peche and coconut water

NATSUMEKA £20

Japanese Gin, kumquat,
pandan everleaf forest, bittersweet
non-alcoholic aperitif with Akashi-Tai
Junmai Ginjo Sparkling Sake



AFTERNOON TEA - £55.00 per person

Served with a selection of teas

Smoked salmon blinis, celeriac and wasabi remoulade
Turkey teriyaki slider
Yellowtail nigiri
Honey roast ham and Japanese mustard mayo on granary bread
Shrimp tempura maki
Matcha yule tide log
Strawberry and white chocolate mochi
Lemon and yuzu éclair
Clementine and sake trifle
Matcha and cranberry scones with
strawberry jam and clotted cream

For that extra touch make it

Gyuokoro - £70.00 per person
Glass of Sparkling Sake - £71.00 per person
Glass of Champagne - £75.00 per person





Tis the season to unwind with our

Zen Rituals

Ikebana workshop
from £65.00 per person

Kitsuke
from £80.00 per person for groups of 10 or 20

Japanese Calligraphy
from £68.00 per person for groups up to 18

Japanese tea ceremony
for £90.00 per person



STAY WITH US

THE PRINCE AKATOKI



Groups Stay offer
from £450 per night
with Breakfast included - minimum 10 rooms

Joy Stay
from £540.00 per night
with Breakfast, when guest book a
Joy Dinner Party with us.

Cheer Stay
from £575.00 per night
stay with Breakfast when guest book our
Cheer Dinner Party with us.

Reception Stay
from £490 per night
with Breakfast when guest book a
Cocktail party with us

Festive Afternoon Tea Stay
from £505.00 per night
with Breakfast - Active when guest book
an Afternoon tea party with us

