

# s o s h a r u

## GROUP BOOKINGS & EVENTS

As part of Jason Atherton's The Social Company, Sosharu is a Japanese izakaya-style restaurant & bar located in Farringdon.

Offering semi-private dining areas & exclusive hire options, Sosharu presents the perfect venue for celebratory dinners, corporate networking & canape receptions.

## PRIVATE DINING

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Capacity: Seats 10

This private dining room offers a secluded and intimate dining experience, complete with its own kitchen, perfect for corporate lunches and family celebrations.



## SEMI-PRIVATE DINING

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Capacity: Seats 8

This cosy table is located to the side of the main restaurant and can be closed off by a curtain to retain complete privacy.



## EXCLUSIVE HIRE (WHOLE VENUE)

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Capacity: Seats 70 | Standing 130

Perfect for wedding dinners, family gatherings and special celebrations, Sosharu can be hired exclusively, giving you total privacy and full use of the restaurant and bar.



## 7 TALES PRIVATE HIRE

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Capacity: Standing 40

Reminiscent of night-time in Tokyo and with its neon lights, vending machines and Japanese inspired cocktails, 7 Tales is the ideal setting for parties and standing receptions.



## SET LUNCH & DINNER MENU

£40 per person

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Vegetable temako & tomato miso

Edamame with sesame goma sauce

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Bream sashimi, myoga & shiso salad, crispy potato

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Asian pear & avocado salad, radish, tofu dressing

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Grilled & raw salmon temaki, sushi rice,  
spiced cabbage, tosazu jelly

Or

Tuna temaki, scallion tobiko, sushi rice, avocado, fresh wasabi

Or

Seasonal veg, sushi rice, tomato miso, seaweed vinaigrette

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Grilled Cornish cod marinated in sweet Soy, pickled shimeji mushroom,  
seaweed salad

Or

Grilled wagyu rib-eye, ginger, garlic crisps, onion, sesame  
(Both served with side of steamed rice)

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Dessert  
(Select one from our Dessert Menu)

## SET LUNCH & DINNER MENU

£70 per person

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Wagyu salami

Vegetable temako & tomato miso

Edamame with sesame goma sauce

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Bream sashimi, myoga & shiso salad, crispy potato

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Grilled & raw salmon temaki, sushi rice, spiced cabbage,  
Tosazu Jelly

Or

Tuna temaki, scallion tobiko, sushi rice, avocado, fresh wasabi

Or

Seasonal veg, sushi rice, tomato miso, seaweed vinaigrette

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Broccoli tempura, kimchi dressing & aged parmesan

Chicken karaage, lemon, salt

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Crab Salad, iceberg lettuce, turnip, yuzu and blood orange

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Skate Katsu with seaweed mayo, pickled plum & citrus oroshi

Grilled wagyu rib eye, ginger, garlic crisps, onion, sesame

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Matcha Mille Crepe

Or

Chocolate and sesame roll

## EXCLUSIVE HIRE SAMPLE MENU

£80 per person

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Wagyu salami

Vegetable temako & tomato miso

Edamame with sesame goma sauce

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Bream sashimi, myoga & shiso salad, crispy potato

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Grilled & raw salmon temaki, sushi rice, spiced cabbage, tosazu jelly

Or

Tuna temaki, scallion tobiko, sushi rice, avocado, fresh wasabi

Or

Seasonal veg, sushi rice, tomato miso, seaweed vinaigrette

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Broccoli tempura, kimchi dressing & aged parmesan

Chicken karaage, lemon, salt

~

Crab Salad ,iceberg lettuce, turnip , yuzu & blood orange

~

Skate Katsu with seaweed mayo, pickled plum & citrus oroshi

Grilled wagyu rib eye, ginger, garlic crisps, onion, sesame

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Matcha mille crepe

Or

Chocolate & sesame roll

## CANAPE SELECTION

£3 per canape

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Cornish cod tempura ,yuzu & egg emulsion

Wagyu beef agemono, kewpie mayo, katsuobushi

Vegetable temako

Tomato miso, sushi rice

Onigiri tuna

Edamame with sesame goma dressing

Chicken karaage with lemon salt & umami tomato

Wagyu salami

Sea bream salad myoga & shiso salad, crispy potato





## SOCI<sub>a</sub>L EVENTS

### CONTACT US

For more information or to book an event space  
please contact our events team on 020 3870 8674  
or [meganjackson@thesocialcompany.co.uk](mailto:meganjackson@thesocialcompany.co.uk).