

Lunch Menu



3 courses 55 pp // 4 courses 65 pp

Sample menu

Starters

Yellowtail プリ

Apple, ponzu and sobacha guanciale

Potato and seaweed じゃが芋と昆布 (v) (gf)

Shiso, watercress and kombu

King crab Chawanmushi タラバガニ 茶碗蒸し

Ginger, kaffir and yuzu

Sushi

Chef's selection of sashimi (gf)

Mains

Sea bass 鱸 (gf)

Shiso pesto, koji beurre blanc and pickled celery

Chashu pork 煮豚

Ravioli, tonkotsu broth

Duck 鴨

Fermented chilli, barley miso and hispi cabbage

Desserts

Crème brûlée クリームブリュレ (gf)

Twig tea crème brûlée and cream cheese ice cream

Rhubarb mille-feuille ミルフィーユ (v)

Sakura, white chocolate and pistachio

(v) Vegetarian / (vg) Vegan / (gf) Gluten-free

Please inform a member of staff of any food allergy or dietary requirements.
A discretionary 15% service charge will be applied to your final bill.