

Tasting Menu



130 pp / Wine Pairing 110 pp

Hotate to yaki radicio, smoked lemon dressing (gf)

Scallops with grilled radicchio, smoked lemon ponzu and myoga

Nigiri selection - Ōtoro (大とろ), Hamachi (鮫, はまち), Masu (マス)

Nigiri selection - Bluefin tuna, yellowtail, trout

Beets no salad to shisooiru, sancho (v) (gf)

Beetroot salad with blackcurrant and sancho pepper

Chāshū no ravioli

Chashu pork ramen ravioli

Ankō - Monkfish

Aged monkfish, smoked eel, potato rosti, watercress and ginger sauce

Kamo - Duck

Duck breast, fermented chili, barley miso and hispi cabbage

Yuzu to lemon no sorube (v) (gf)

Yuzu and lemon sorbet, Italian meringue and Ao nori

Otch no crème brûlée (v) (gf)

Twig tea crème brûlée with cream cheese ice cream and soy tuile

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