

Lunch Menu



3 courses 55 pp / 4 courses 65 pp

Includes 125ml of Calafuria rosé or a glass of Saicho sparkling tea

Starters

Buri no kunsei ao-ringo ponzu to soba cha

Smoked yellowtail, apple, aged caviar, ponzu and sobacha guanciale

Jagaimo to wakame no salad (v) (gf)

Potato and seaweed salad, shiso, watercress and kombu

Ika no nori pesuto ae

Cuttlefish, nori pesto and elderflower

Sushi

Chef's selection of sashimi

Mains

Suzuki - Sea bass (gf)

Sea bass steamed in kombu, ginger sauce and mussel ragu

Tubettini no pasta to ingen no pesuto, shitake foam (v)

Tubetti pasta, green bean pesto, shiitake and potato foam

Kamo - Duck

Duck breast, fermented chili, barley miso and hispi cabbage

Desserts

Kukicha no crème brûlée (gf)

Twig tea crème brûlée and cream cheese ice cream

Ichigo no mille-feuille (v)

Strawberry mille-feuille and pink pepper

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