

Tasting Menu



130 pp / Wine Pairing 130 pp

Lunch 12pm-2pm / Dinner 6pm-9.30pm

Hotate to yaki radicio, smoked lemon dressing (gf)

Scallops with grilled radicchio, smoked lemon ponzu and myoga

Nigiri selection - Ōtoro (大とろ), Tai (鯛), Masu (マス)

Nigiri selection - Bluefin tuna, seabream, trout

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

Beetroot salad with blackcurrant and sansho pepper

Chāshū no ravioli

Chashu pork ramen ravioli

Karei - Turbot (gf)

Turbot with smoked sabayon, sansho pepper, yuzu and sea beets

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

Kukicha no crème brûlée (gf)

Twig tea crème brûlée with cream cheese ice cream and caviar

(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.