

Lunch Menu



3 courses 55 pp // 4 courses 65 pp

Starters

Buri no kunsei ao-ringô ponzu to soba cha

Smoked yellowtail, apple, ponzu and sobacha guanciale

Jagaimo to wakame no salad (v) (gf)

Potato and seaweed salad, shiso, watercress and kombu

Tarabagani chawanmushi

White crab chawanmushi, ginger, kaffir and yuzu

Sushi

Chef's selection of sashimi (gf)

Mains

Suzuki - Sea bass (gf)

Sea bass, kazusuke, cime di rapa, yuzu kosho and sake sabayon

Maitake fregola no pasta (v)

Maitake mushrooms, fregola and kinako butter

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

Miso kasutādo French toast (v)

Miso and soy sauce brioche, poached pears and amazake custard

(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.