

Tasting Menu



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

130 pp // Wine Pairing 130 pp

Buri no kunsei ao-ringo ponzu to soba cha

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

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, blackcurrant and sansho pepper

Gyūniku no teri-yaki

Ox cheek agnolotti, sobacha tea and black truffle

Karei - Turbot (gf)

Turbot, smoked emulsion, girolles, yuzu, shiso and sea beet sauce

Kamo - Duck

Duck breast, fermented chili, barley miso and hispi cabbage

Wagyū - Wagyu

Wagyu, mitsuba emulsion, potato, smoked miso and tofu purée

40pp supplement

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, 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.