

8 course tasting menu



Sample menu

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

180 pp // Wine Pairing 180 pp

Hotate to yaki radicio, smoked lemon dressing (gf)

Scallops, grilled radicchio, smoked lemon ponzu and myoga

Nigiri selection - Akami (あかみ), 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

Kani tagliolini

White crab, tagliolini, brown crab miso and shiso butter

Suzuki - Sea bass

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

Wagyū - Wagyu

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

Yuzu to lemon no sorube (v) (gf)

Yuzu and lemon sorbet, Italian meringue and Ao nori

Choko to nori tart (v)

White chocolate, nori and bergamot tart

(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.