

Private Dining



Sample Menu

200 pp

Buri no kunsei ao ringo ponzu to soba cha

Smoked yellowtail, green apple ponzu and sobacha

Sashimi moriawase

Jagaimo to wakame no salad (v) (gf)

Potato and seaweed salad, shiso, watercress and kombu dressing

Tarabagani chawanmushi

King crab chawanmushi, ginger, kaffir and yuzu

Gyūniku no teri-yaki

Ox cheek agnolotti, sobacha tea and black truffle

Suzuki - Sea bass (gf)

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

Wagyū - Wagyu

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

Shiso to kyūri no sorube (v) (gf)

Shiso and cucumber sorbet, amarena, yoghurt and umeshu

Kukicha no crème brûlée (gf)

Twig tea crème brûlée, cream cheese ice cream and caviar

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