

# 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 guanciaie

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

Nigiri selection - Bluefin tuna, seabream, trout

## **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

## **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.



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

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