

7 course tasting menu

Sample menu

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

130 pp // Wine Pairing 130 pp

Yellowtail プリ

Apple, aged caviar, ponzu and sobacha guanciale

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

Nigiri selection - Bluefin tuna, seabream, trout

Ox cheek 牛のほお

Agnolotti, sobacha tea

Turbot ターボット

Smoked emulsion, girolles, yuzu, shiso and sea beet sauce

Duck アヒル

Fermented chilli, barley miso and hispi cabbage

Yuzu and lemon sorbet 柚子檸檬ソルベ (v) (gf)

Italian meringue and Ao nori

Crème brûlée クリームブリュレ (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.