

8 course tasting menu



Sample menu

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

180 pp // Wine Pairing 180 pp

King crab Chawanmushi タラバガニ 茶碗蒸し

Ginger, kaffir and yuzu

Nigiri selection - Akami (あかみ), Tai (鯛), Masu (マス)

Nigiri selection - Bluefin tuna, seabream, trout

Beetroot salad ビーツのサラダ (v) (gf)

Blackcurrant and sansho pepper

White Crab カニ

Tagliolini, brown crab miso and shiso butter

Sea bass シーバス (gf)

Kazusuke, cime di rapa, yuzu kosho and sake sabayon

Wagyu 和牛

Mitsuba emulsion, potato, smoked miso and tofu purée

Yuzu and lemon sorbet 柚子檸檬ソルベ(v) (gf)

Italian meringue and Ao nori

White chocolate tart チョコタルト (v)

Nori and bergamot

(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.