

Lunch Menu



3 courses 55 pp // 4 courses 65 pp

Sample menu

Starters

Yellowtail ブリ

Apple, ponzu and sobacha guanciale

Potato and seaweed salad ジャがいもとわかめのさあd (v) (gf)

Shiso, watercress and kombu

King crab Chawanmushi タラバガニ茶碗蒸し

Ginger, kaffir and yuzu

Sushi

Chef's selection of sashimi (gf)

Mains

Sea bass シーバス (gf)

Kazusuke, cime di rapa, yuzu kosho and sake sabayon

White Crab カニ

Tagliolini, brown crab miso and shiso butter

Duck アヒル

Fermented chilli, barley miso and hispi cabbage

Desserts

Crème brûlée クリームブリュレ (gf)

Twig tea crème brûlée and cream cheese ice cream

French toast フレンチトースト (v)

Miso and soy sauce brioche, poached pears and amazake custard

(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.