

# Lunch Menu



3 courses 55 pp // 4 courses 65 pp

## Sample menu

### Starters

#### Yellowtail プリ

Apple, ponzu and sobacha guanciaie

#### 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

#### Rhubarb mille-feuille ミルフィーユ (v)

Sakura, white chocolate and pistachio

#### 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.