

Lunch Menu



3 courses 55 pp // 4 courses 65 pp

Sample menu

Starters

Yellowtail ブリ

Apple, ponzu and sobacha guanciaie

Potato and seaweed じゃが芋と昆布 (v) (gf)

Shiso, watercress and kombu

King crab Chawanmushi タラバガニ 茶碗蒸し

Dashi, kaffir and yuzu

Sushi

Chef's selection of sashimi (gf)

Mains

Sea bass 鱸 (gf)

Shiso pesto, koji beurre blanc and pickled celery

Fine Beans インゲン豆 (vg) (gf)

Ashitaba pesto, confit tomato, smoked tofu and sobacha

Duck 鴨

Fermented chilli, barley miso and hispi cabbage

Desserts

Strawberry mille-feuille 苺のミルフィーユ (v)

Sakura, strawberry and yuzu sorbet

Crème brûlée クリームブリュレ (gf)

Twig tea crème brûlée and cream cheese ice cream

(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.