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Restaurant

Lunch Menu

X

4 courses 49pp // 5 courses 55pp

Miso

White miso soup (vg)(gf)

Starters

Yellowtail ブリ (gf)

Apple, ponzu and sobacha guanciale

Seaweed and butter lettuce 海藻とバターレタス (v) (gf)

Shiso, watercress, pickled turnips and yellow daikon

Sushi

Chef's selection of sashimi (gf)

Mains

Includes a portions of steamed rice

Sea bass 鱸 (gf)

Shiso pesto, koji beurre blanc and pickled celery

Lamb 子羊 (gf)

Courgette, miso and broccoli purée

Desserts

Chocolate チョコレート (vg) (gf)

Mousse, sobacha, yuzu gel, kinome and olive oil

Kukicha 茎茶 (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.