

Lunch Menu

Available Monday - Friday

2 courses 29 | 3 courses 35

snacks

Shokupan, yuzu butter **8**

Vegetable crudités, tofu dressing **11 (GF) (VG)**

to start

Grilled aubergine, white sesame dressing **(VG) ***

Tomato salad, shiso, sorbet *****

Tuna tataki, kizami wasabi, Parmesan

main

Served with miso soup

Chef's sashimi selection, steamed rice *****

Chalkstream trout & avocado chirashi *****

Bara chirashi, avocado, radish *****

Agedashi tofu, shimeji, ankake **(V)**

Wagyu beef Gyūdon, onsen egg, pickled ginger

dessert

Plum & Umeshu sake tart, smoked pecans, candied ginger ice-cream

Milk chocolate delice, hazelnut ganache,
miso caramel ice-cream

Chef's selection of seasonal fruits **(GF) (VG)**



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

*** dishes can be adjusted to be gluten free**

If you have any specific allergies or dietary requirements, please let us know and we'll do our best to help.

A discretionary 15% service charge will be added to your bill.