

Valentine's Day Menu

£135

Rosé champagne Gyéjacquot NV

Vegetable crudités, tofu dressing

Fatty tuna, crispy rice, kizami wasabi

A4 Wagyu beef tartare, tama miso, pickled wasabi, shokupan
Albarino, Bodegas Terras Gauda, Rias Baixas, Spain 2023

Nori Blinis, crème fraîche, 30g Oscietra caviar
(supplement £110)

Selection of sushi & sashimi served NIJŪ style, momo oroshi & ponzu
*Keigetsu 45 Junmai Daiginjo, Genshu, Rice: Gin-No-Yume, 45%,
Kōchi Prefecture, Japan*

Japanese A4 Wagyu sirloin
(Winter truffles supplement £45)
De Torren Edition Z, South Africa Stellenbosch 2018

or

Roasted turbot, shiso salsa verde, tenderstem broccoli, goma dressing
Crozes-Hermitage Blanc, L'Essential, Domaine des Hauts Chassis, France Rhône 2022

Matcha & strawberry parfait, hot dark chocolate sauce
Umeshu Junmai, Yamahai, Fukuoka Prefecture, Japan

BEVERAGE PAIRING £75

PLEASE LET US KNOW IF YOU HAVE ANY
ALLERGIES OR DIETARY REQUIREMENTS