

Dinner Set Menu

Available Monday - Saturday 17:30 - 21:00

85

(minimum 2 people)
to start

Shokupan, yuzu butter (V)

Vegetable crudités, tofu dressing (VG)

Miso soup, hijiki, tofu (VG)

sushi & sashimi

Chef's selection of NIJŪ style sushi & sashimi *

katei ryōri

Wild mushroom & black truffle gohan (V)

main

Japanese A4 Wagyu sirloin *

Kobe

(Supplement 25pp) *

Tenderstem broccoli, goma dressing (VG)

Sweet BBQ'd napa cabbage (V)

dessert

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

wine flight 39



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

* dishes can be adjusted to be gluten free

Please let us know if you have any allergies or dietary requirements.

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