

Tasting Menu

Available Monday - Saturday 17:30 - 21:00

95

(minimum 2 people)

to start

Vegetable crudités, tofu dressing

Tuna Tartare, buckwheat, beetroot, wasabi cream

Chef's selection of NIJŪ style sashimi

sushi

Miso soup, hijiki, tofu

Chef's selection of NIJŪ style sushi

katei ryōri

Wild mushroom & wild garlic gohan

main

Japanese A4 sirloin

or

Kobe

(supplement 25pp)

&

Tenderstem broccoli, goma dressing

Sweet BBQ'd napa cabbage

dessert

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

wine flight 42

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

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