

Sunday Katei Ryōri Menu

65

(minimum 2 people)

Shokupan, yuzu butter (V)

Cured Wagyu salami, pickled vegetables

Selection of NIJŪ style sushi & sashimi *

Sweet soy-braised pork belly skewers

Grilled English Wagyu rump (GF)

Miso-braised lamb shoulder gohan, Spring vegetables,
wild garlic miso butter

Fosse Meadows Farm chicken 'katsu', shredded cabbage, tonkatsu

Matcha & white chocolate fondant, rhubarb,
vanilla tuille, milk ice-cream (V)



** dishes can be adjusted to be gluten free*

(GF) - gluten free

(V) - vegetarian

(VG) - vegan

Please let us know if you have any allergies or dietary requirements.
A discretionary 15% service charge will be added to your bill.