

Lunch Menu

2 courses 32 | 3 courses 38

snacks

Steamed Japanese edamame, yuzu salt 9 (VG)

Summer vegetable crudités, soy cream 12 (GF) (VG)

to start

Grilled aubergine, white sesame dressing (VG) *

Tomato salad, elderflower, tomato & 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 *

Vegetable tempura donburi (V) (VG)

Wagyu beef Gyūdon, onsen egg, pickled ginger (supplement 10)

Happy Sky Bakery X NIJŪ chicken katsu sando, shredded cabbage
(30g Oscietra caviar supplement 75)

dessert

Matcha gâteau, Summer berries

Dorayaki & ice-cream

Chef's selection of fresh fruit (GF) (VG)



(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.