

Tasting Menu

Available Monday - Saturday 17:30 - 21:00

95

(minimum 2 people)

to start

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

Tuna tartare, buckwheat, tomato, elderflower (GF)

Chef's selection of NIJŪ style sashimi *

sushi

Miso soup, hijiki, tofu (VG)

Chef's selection of NIJŪ style sushi *

katei ryōri

Wild mushroom gohan, black garlic & seaweed butter (V)

main

Kagoshima A4 sirloin *

or

Kobe A5 sirloin (supplement 30pp)*

&

Grilled French beans, goma dressing (VG) (GF)

Sweet BBQ'd napa cabbage (V)

dessert

Matcha gâteau, Summer berries

wine flight 48



(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.