



Sharing Menu 1

£125

Fresh Japanese edamame, yuzu salt

Summer vegetable crudités, soy cream

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

Ex-dairy Côte-de-Boeuf

or

Charcoal-grilled Scottish sea trout, teriyaki

Grilled French beans, goma dressing

Matcha gâteau, Summer berries

PLEASE LET US KNOW IF YOU HAVE ANY
ALLERGIES OR DIETARY REQUIREMENTS



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Sharing Menu 2

£155

Fresh Japanese edamame, yuzu salt

Summer vegetable crudités, soy cream

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

Kagoshima A4 Wagyu sirloin

Mushroom gohan, sea herbs & hijiki

Grilled French beans, goma dressing

Matcha gâteau, Summer berries

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Sharing Menu 3

£200

Fresh Japanese edamame, yuzu salt

Summer vegetable crudités, soy cream

Grilled aubergine, white sesame dressing

Tuna tataki, kizami wasabi, Parmesan

Selection of sushi & sashimi

Kagoshima A4 Wagyu sirloin

Charcoal-grilled Scottish sea trout, teriyaki

Mushroom gohan, sea herbs & hijiki

Grilled French beans, goma dressing

Matcha gâteau, Summer berries

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Festive Menu

£200

Vegetable crudités, soy cream, truffle

Grilled aubergine, white sesame dressing

NIJU fried chicken, honey chilli miso

A4 Wagyu beef tartare, tama miso, pickled wasabi, shokupan

Selection of sushi & sashimi

Kagoshima A4 Wagyu sirloin

OSCIETRA CAVIAR SUPPLEMENT 55

Native lobster gohan, bottarga, bisque

Tenderstem broccoli, goma dressing

Matcha gâteau, sake-poached Winter fruits

Hand-made wagashi

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