

Tasting Menu

Available Tuesday - Sunday 17:30 - 21:00

95pp

(minimum 2 people)

to start

Tuna tartare, buckwheat, tomato, elderflower (gf)

Summer vegetable crudités, soy cream (vg, gf)

Chef's selection of NIJŪ style sashimi *

sushi

Miso soup, hijiki, tofu (vg)

Chef's selection of NIJŪ style sushi *

katei ryōri

Mushroom gohan, sea herbs & hijiki (vg)

main

Kagoshima A4 sirloin **

or

Kobe A5 sirloin (supplement 30pp)**

&

Grilled French beans, goma dressing (vg, gf)

Sweet BBQ'd napa cabbage (v)

** add 50g of Kagoshima A4 Wagyu sirloin 35 / A5 Kobe sirloin 60

dessert

Matcha gâteau, Summer berries

wine flight 60



(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.