

Lunch Menu

2 courses 35 | 3 courses 42

snacks

Fresh Japanese edamame, yuzu salt 11 (vg)

Autumn vegetable crudités, soy cream 13 (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, Autumn 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.