

Tasting Menu

95pp

(minimum 2 people)

to start

Tuna tartare, buckwheat, tomato, elderflower (gf)

Autumn vegetable crudités, soy cream (vg, gf)

Chef's selection of NIJŪ style sashimi *

sushi

Pumpkin miso soup, hijiki (vg)

Chef's selection of NIJŪ style sushi *

katei ryōri

Mushroom gohan, truffle & chestnut (v)

main

Kagoshima A4 Wagyu sirloin **

or

Kobe A5 sirloin (supplement 30pp)**

&

Sprouting broccoli, 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, Autumn fruits



(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.