

Tasting Menu

120pp
(minimum 2 people)

to start

Winter vegetable crudités, soy cream *(vg, gf)*

Miso soup, king crab, sweetcorn, spring onion

Wagyu Korroke, tonkatsu

sushi

Chef's selection of NIJŪ style sashimi & sushi

katei ryōri

Mentaiko pasta, cod roe, parmesan

main

Kagoshima A4 Wagyu sirloin (50g)

Mushrooms, truffle & hijiki, onsen egg *(vg, gf)*

Sweet BBQ'd napa cabbage *(vg, gf)*

dessert

Matcha gâteau, Winter fruits

Hand-made wagashi



(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.