

Tasting Menu

120pp
(minimum 2 people)

to start

Spring vegetable crudités, soy cream (vg, gf)

Miso soup, hijiki, tofu

Crab Korroke, wild garlic emulsion

sushi

Chef's selection of NIJŪ style sashimi & sushi

katei ryōri

Mentaiko pasta, cod roe, Parmesan
(30g of Oscietra caviar supplement 110)

main

Kagoshima A4 Wagyu sirloin (50g)

Sweet soy-glazed mushrooms, onsen egg (veg)

Sweet BBQ'd napa cabbage (vg, gf)

dessert

Matcha gâteau, Spring fruits

Hojicha madeleines, with chocolate Crème Pâtissière



(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.