

Tasting Menu

120pp
(minimum 2 people)

to start

Spring vegetable crudités, soy cream (vg, gf)

Miso soup, hijiki, tofu

Crab Korroke, spring onion 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)

Sprouting broccoli, goma dressing (vg)

Sweet BBQ'd napa cabbage (vg, gf)

dessert

Banana Hazelnut Praline Parfait, Miso Caramel

Matcha Vanilla Panna Cotta, Yuzu Cream, Caramelised Rice Puffs, Strawberries



(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.