

Tasting Menu

120pp
(minimum 2 people)

to start

Summer vegetable crudités, soy cream (vg, gf)

Miso soup, hijiki, tofu

Monaka, foie gras mousse, seared wagyu, strawberry-yuzu gel

sushi

Chef's selection of NIJŪ style sashimi & sushi

katei ryōri

Mushroom gohan & truffle sauce, onsen egg

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.