

Tasting Menu

12Opp
(minimum 2 people)

to start

Heritage tomatoes, strawberry shiso

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

Toriyama A5 sirloin (50g)

Sprouting broccoli, goma dressing (vg)

Sweet BBQ'd napa cabbage (vg, gf)

Pre - dessert

Yuzu Sorbet, Wasabi Vodka

dessert

Banana Hazelnut Praline Parfait, Miso Caramel



(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.