

APOTHECARY 東

SUMMER OMAKASE MENU

by Chef Luca Bernardini x Chef Masashi Noguchi

This special chef's selection tasting menu showcases innovative dishes created by our head chef Luca Bernardini and guest chef Masashi Noguchi (Zuma & TOKii).

Six courses with a welcome aperitif £55 per person.

Aperitif

Roku gin & tonic

Matcha pisco sour

Hibiscus mar-tea-ni NON-ALCOHOLIC

Chippusu

Renkon lotus root crisps **VG**

dried tomato | white miso

Maki

Sea bass ume

sea bass | shiso | umeboshi

Cured

Salmon tartare

ginger shallot | gyoza skin crisp

Robata

Tsukune

ground chicken thigh | sesame oil

teriyaki | grated daikon

Gohan

Salmon chazuke

seared salmon | sushi rice | barley miso

sake | mirin | katsuobushi dashi | bubu arare

Seared

Wagyu bavette

Chilean bavette | smoked aubergine

chestnut mushrooms

Kanmi

Mochi **VG**

yuzu lemon | mango passionfruit **N**

VG – Vegan N – Nuts

Please inform your server if you have any food allergies or special dietary needs.
A discretionary service charge of 12.5% will be added to your bill.

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VEGAN SUMMER OMAKASE MENU

by Chef Luca Bernardini x Chef Masashi Noguchi

This special chef's selection tasting menu showcases innovative dishes created by our head chef Luca Bernardini and guest chef Masashi Noguchi (Zuma & TOKii).

Six courses with a welcome aperitif £55 per person.

Aperitif

Roku gin & tonic

Matcha pisco sour

Hibiscus mar-tea-ni NON-ALCOHOLIC

Chippusu

Renkon lotus root crisps **VG**

dried tomato | white miso

Maki

Smoked yasai **VG**

smoked daikon | beetroot | yuzu kosho

Furai

Crispy aubergine **VG**

sweet miso | gyoza skin crisp

Robata

Hispi cabbage **VG**

charred hispi cabbage | whipped tofu
togarashi chilli

Gohan

Hiratake chazuke **VG**

oyster mushrooms | teriyaki | sushi rice
sake | mirin | kinoko dashi | bubu arare

Seared

Umami cauliflower **VG**

grilled cauliflower | truffle miso
house pickles

Kanmi

Mochi **VG**

yuzu lemon | mango passionfruit **N**

VG – Vegan N – Nuts

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A discretionary service charge of 12.5% will be added to your bill.