

kisetsu no kaiseki

seasonal tasting menu

£85 per person

2600 cal

goma fuumi no horenso salada (vg)(gf)

spinach leaves and sesame dressing

sashimi moriawase

tuna, seabass and salmon sashimi

hamachi no tartare (gf)

yellowtail tartare, lemon, chilli and ginger pearls

sake to avocado maki

raw salmon, avocado and asparagus

with wasabi tobiko and tenkasu

gyuniku to goma no gyoza

beef, ginger and sesame dumplings

kuruma-ebi

tiger prawn tempura with

spicy yuzu sauce

gyuniku to padron yaki (gf)

spicy beef skewers with padron peppers

hinadori no lemon miso yaki (gf)

cedar roast baby chicken with chilli and lemon

yaki asparagus (vg)

asparagus with sweet soy and sesame

tai no miso-yaki (gf)

seabream fillet, ryotei miso and red onion

dessert

kinenbi kōsu

premium tasting menu

£105 per person

4780 cal

kampachi sashimi no salada (gf)

yellowtail sashimi, yuzu-truffle dressing

sashimi no moriawase san shu

chu-toro, salmon and hamachi sashimi

tuna tartare, oscietra caviar and egg yolk
charred shrimp with yuzu mayo and edamame

wagyu gunkan

wagyu sushi, oscietra caviar

age watari gani maki

soft shell crab, cucumber and kim chi

ebi no tempura

rock shrimp tempura, wasabi pea seasoning
and chilli mayonnaise

gindara to kani no gyoza

crab, black cod and prawn dumplings
with roasted chilli dressing

kankoku fu kohitsuji

lamb cutlets with korean spices

broccoli no shinme, shoga to moromi miso (vg)

tenderstem broccoli, ginger and moromi miso

gindara no saikyo-yaki (gf)

black cod marinated in yuzu miso

gyuhireniku no pirikara yakiniku

beef fillet, chilli, ginger and spring onion

or

tokujou wagyu to kinoko

50g pure breed japanese wagyu A4

£20 supplement per person

dessert