

lunch menu

£36 per person
650 cal

shiro miso (vg)(v)

white miso soup with shiitake mushrooms and wakame

gyuniku no gyoza

beef, ginger and sesame dumplings

3 sashimi

chef's 3 piece sashimi selection

sake to avocado maki

raw salmon and avocado

kuruma-ebi

black tiger prawn tempura with
tentsuyu and spicy yuzu sauce

select one dish from the robata

sake teriyaki

salmon fillet teriyaki with sansho salt
610 cal

or

hinadori no miso yaki

baby chicken, lemon, miso and garlic soy
800 cal

or

kobuta no ribs yawaraka nikomiyaki

baby back ribs with sansho and cashew nuts
930 cal

gohan

steamed rice

dessert

choice of one of the a la carte desserts
£5 supplement per person

premium lunch menu

£46 per person
401 cal

goma fuumi no horensou salada

spinach leaves and sesame dressing

gindara to kani no gyoza

crab, black cod and prawn dumpling with chilli
dressing

premium 3 sashimi

chef's 3 piece sashimi selection

kihada maguro no taru taru

tuna tartare, egg yolk with nori rice cracker

piripiri maguro maki

spicy yellowfin tuna, cucumber

select one dish from the robata or kitchen

gindara no saikyo-yaki

black cod marinated in yuzu miso
531 cal

or

gyuhireniku no pirikara yakiniku

beef fillet, chilli, ginger and spring onion
622 cal

or

kankoku fu kohitsuji

lamb cutlets with korean spices
555 cal

gohan

steamed rice

dessert

choice of one of the a la carte desserts
£5 supplement per person

monday to friday from 12pm to 3pm

please ask your waiter for assistance with information on allergens or any dietary requirements

a 14.5% discretionary service charge will be added to your bill