

Natsu

Following tsuyu, the rainy season, summer in Japan is unashamedly hot and humid; many people flock to beaches or mountains in search of a cool breeze.

短夜や 夢も現も 同じこと

*The short summer night*

*Where dreams and reality*

*Are the same things.*

*Takahama Kyoshi*

KAISEKI "NATSU" MENU  
Kaiseki ryori is sophisticated and seasonal Japanese haute cuisine  
originally only crafted and served at the Imperial Court.

98 per person  
available for parties of two or more  
beverage flight 48 per person

SAKIZUKE  
先付

NATSU YASAI SHIRAAE 夏野菜の白和え  
sugar snap pea, fine bean and grape with creamy lemon tofu sauce

LOUIS ROEDERER BRUT  
Champagne, France

OTUKURI  
お造り

SUSHI SASHIMI MORI 寿司、刺身盛り  
Chef's choice of 4 kinds of sashimi and 2 kinds of nigiri

KOIMARI 'SAKI YAMADANISHIKI', JUNMAI GINJO.  
Koimari, Saga, Japan

NIMONOWAN  
煮物椀

SUZUKI MUSHI 鱈蒸し  
sea bass, Okinawa seaweed and ikura with clear dashi broth

BLACK PRINT, SCHNEIDER  
Pfalz, Germany

NOKACHOKU  
中猪口

YUZU GRANITE ゆずグラニテ  
yuzu sorbet with Champagne gelée

YAKIMONO  
焼物

JAPANESE WAGYU SUMIYAKI 上州和牛炭焼き  
chargrilled sous vide Wagyu with mooli ponzu

GOHAN  
ご飯

HIWATASHI KAMAMESHI "NATSU" シェフ樋渡の釜飯  
chargrilled octopus, kinome and shimeji mushroom

TOMEWAN  
止椀

SHIRO MISOSHIRU 白味噌汁  
white miso soup with Okinawa seaweed

SANCERRE, 'TERRE DE ST-LOUIS', P&N REVERDY  
Loire, France

MIZUMONO  
水物

SIGNATURE DESSERT デザート

UMAMI ALEXANDER  
Diplomatico Mantuano rum, vanilla, rice milk, cream, tonka bean  
coupette glass, straight up

We ask our guests with allergies or intolerances to make a member of the team aware, before placing an order for food or beverages.

<sup>v</sup> Vegetarian

For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

<sup>vg</sup> Vegan

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk.

<sup>g</sup> Made with ingredients  
not containing gluten

Prices are in GBP and include VAT at the current rate.  
A discretionary service charge of 13% will be added to your bill.

## KAORI MENU

A selection of signature Japanese dishes especially chosen to complement each other, the Kaori tasting menu is best enjoyed with company – friends and family.

74 per person

available for parties of two or more

beverage flight 38 per person

### OMUKO

向付

### HAMACHI NAMA WASABI ハマチ薄造り

Zeeland yellowtail sashimi with truffle black pepper ponzu

### TSUKIDASHI

付出

### JAPANESE WAGYU TSUKUNE SANSHO YAKI 和牛つくね山椒焼き

Wagyu croquette with pan fried lotus root

*PINOT NOIR 'JOHANNES', JULG*

*Pfalz, Germany*

### SUNOMONO

酢物

### ABURI HOTATE CRUNCHY KAISO 炙り帆立と海藻

soy seared scallop and seaweed salad with yuzu dressing

*KEIGETSU 'JOHN', SPARKLING*

*Keigetsu, Japan*

### YAKIMONO ICHI

焼物一

### GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ざり味噌

black cod with yuzu chilli miso

### YAKIMONO NI

焼物二

### KAMO KUNSEI YAKI I燻製かもロース

chargrilled and lightly smoked aged duck breast with yuzu sauce

*TAMAGAWA 'HEART OF OAK', JUNMAI TOKUBETSU*

*Kinoshita, Japan*

### SUSHI

寿司

### SPICY MAGURO MAKI スパイスシーツナ巻

spicy chu toro with tobiko and cucumber

### CRUNCHY KANI MAKI クランチャーかに巻

Cornish crab with avocado and kanpyo

### INARI MAKI いなり巻き

fried tofu and caramelised onions

### TOMEWAN

止椀

### SHIRO MISOSHIRU 白味噌汁

white miso soup with Okinawa seaweed

*MALBEC, ACHAVAL FERRER*

*Mendoza, Argentina*

### MIZUMONO

水物

### SIGNATURE DESSERT デザート

*UMAMI ALEXANDER*

*Diplomatico Mantuano rum, vanilla, rice milk,  
cream, tonka bean*

## HANA MENU

A showcase of traditional Japanese dishes, the Hana tasting menu is named after the Japanese word for flower.

59 per person

available for parties of two or more

beverage flight 28 per person

### MUKOZUKE

向付

### SASHIMI OMAKASE おまかせ刺身三種

Chef's choice of 3 kinds of sashimi

### SAKIZUKE

先付

### GYU TATAKI ビーフたたき

seared rib eye beef with sesame and egg mustard sauce

### NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ

aubergine with fresh fig and roasted sesame miso sauce

*PINOT GRIS, MT DIFFICULTY*

*Central Otago, New Zealand*

### AGEMONO

揚物

### KISETSU TEMPURA MORIAWASE 天ぷら盛り合わせ

prawn and seasonal vegetable tempura

### YAKIMONO

焼物

### SALMON MISOYAKI サーモン味噌焼き

chargrilled Scottish salmon with teriyaki

*WILDFLOWER, J LOHR*

*Monterey, USA*

### SUSHI

寿司

### ABURI SALMON MAKI 炙りサーモン巻

seared salmon and avocado

### SPICY CHIRASHI MAKI スパイスーちらし巻き

assorted spicy sashimi and cucumber

### INARI MAKI いなり巻き

fried tofu and caramelised onion

### TOMEWAN

止椀

### SHIRO MISOSHIRU 白味噌汁

white miso soup with Okinawa seaweed

*AKASHI-TAI*

*Akashi, Japan*

### MIZUMONO

水物

### SIGNATURE DESSERT デザート

*MOSCATO D'ASTI, GD VAJRA*

*Piedmont, Italy*

## SHOJIN MENU

Influenced by the seasons, the Shojin tasting menu is a celebration of fresh and vibrant vegetables chosen at their best.

59 per person

available for parties of two or more

beverage flight 28 per person

A la carte price

OWAN お椀	SHIRO MISOSHIRU 白味噌汁 <sup>VG</sup> white miso soup with Okinawa seaweed	5
SAKIZUKE 先付	HOMEMADE YAKI GOMA KUZUTOFU 焼き胡麻豆腐 <sup>VG</sup> dried shiitake and kelp broth with sesame, fresh wasabi and summer truffle  <i>PINOT GRIS, MT DIFFICULTY</i> <i>Central Otago, New Zealand</i>	12
NIGIRI & MAKI 握り、巻き	GOSHIKI SUSHI 五色寿司 <sup>VG</sup> Chef's choice of nigiri, maki and gunkan	16
AGEMONO 揚物	NAMAYASAI FARM TEMPURA 天ぷら <sup>VG</sup> assorted seasonal vegetable from Namayasai farm	14
SHIIZAKANA 強肴	DAIZU KUSHI YAKI 大豆焼き <sup>VG</sup> pan fried homemade crunchy tofu cake and grilled garden pea  <i>WILDFLOWER, J LOHR</i> <i>Monterey, USA</i>	12
TSUKEMEN つけ麺	HIYASHI CHASOBA 冷やし茶蕎麦 <sup>VG</sup> chilled green tea soba noodle with chargrilled asparagus, aubergine and mooli  <i>AKASHI-TAI</i> <i>Akashi, Japan</i>	14
DESSERT デザート	TSUYU 梅雨 <sup>VG</sup> organic dark chocolate, cherry, cocoa, ginger and almond sorbet  <i>MOSCATO D'ASTI, GD VAJRA</i> <i>Piedmont, Italy</i>	9

SIGNATURES OF SAKE NO HANA シェフ酒の花から。	JAPANESE WAGYU UNI CAVIAR TEMARI SUSHI 和牛、雲丹、キャビア手毬 Wagyu beef sushi with sea urchin, caviar and fresh truffle	31
	ABURI AKI NIGIRI 炙り焼き握り 5 kinds of seared sushi botan ebi caviar, chu toro truffle, hotate uni, unagi ankimo and salmon wasabi	31
	HAMACHI NAMA WASABI ハマチ薄造り Zeeland yellowtail sashimi with truffle black pepper ponzu	19
	NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ <sup>VG</sup> aubergine with fresh fig and roasted sesame miso sauce	10
	CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	37
SMALL EAT 前菜	HIWATASHI KAMAMESHI "NATSU" シェフ樋渡の釜飯 chargrilled octopus, kinome and shimeji mushroom	22
	GYU TATAKI ビーフたたき seared rib eye beef with sesame and egg mustard sauce	18
	CHU TORO CAVIAR TARTAR 鮪キャビアタルタル medium fatty tuna and avocado lemon tartar with caviar	24
	HAMACHI NAMA WASABI ハマチ薄造り Zeeland yellowtail sashimi with truffle black pepper ponzu	19
	KOGASHI TAKO 蛸の山椒焦がし sansho glazed octopus	21.5
	AGEDASHI NASU TOFU 揚げ出し茄子、豆腐 <sup>VG</sup> tofu and aubergine with dashi broth	10.5
	NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ <sup>VG</sup> aubergine with fresh fig and roasted sesame miso sauce	10
SALAD サラダ	HORENSO GOMAAE 法蓮草胡麻和へ <sup>VG</sup> sesame spinach with cassava chip	6.5
	LOBSTER WA SALAD ロブスターサラダ Scottish lobster with avocado and yuzu sansho dressing	24
	KOEBI SALAD 小エビの天麩羅サラダ pan fried prawn with spinach and wasabi dressing	16
	CRUNCHY SASAGE SALAD ささげサラダ <sup>VG</sup> sasage bean with asparagus, tomato and Japanese dressing	9
	YUZU KAISO 海藻サラダ <sup>VG</sup> organic seaweed with yuzu dressing	13.5

TEMPURA 揚物	EBI TEMPURA えび天ぷら prawn with tentsuyu sauce   6 pieces	18
	SOFT SHELL CRAB TEMPURA ソフトシェルクラブ天麩羅 山葵 一味ソース with wasabi and ichimi sauce	17
	ISE EBI TEMPURA 伊勢エビ天ぷら spiny lobster with pepper sauce	29
	KISETSU YASAI TEMPURA 野菜天ぷら <sup>VG, G</sup> seasonal vegetable and mushroom with tempura sauce	14
	KAISEN TEMPURA 海鮮天ぷら盛合せ prawn, soft shell crab, scallop and black cod with 3 sauces	28
CHARCOAL GRILL AND TOBAN 焼物、陶板 best served with iron pot rice	CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン柚子味噌 Chilean sea bass with Champagne yuzu miso sauce	37
	GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ざり味噌 black cod with yuzu chilli miso	37
	WELSH SALT MARSH KOHITSUJI YAKI 子羊たれ teriyaki glazed Rhug Estate lamb cutlet	45
	SPICY TARABAGANI スパイシータラバ蟹 spicy Alaskan king crab	46
	SIRLOIN SUMIYAKI サーロイン炭 beef with mooli ponzu	39
	SALMON MISOYAKI サーモン味噌 salmon with teriyaki	19.5
	KAMO KUNSEI SUMIYAKI 燻製かもロース chargrilled and lightly smoked duck breast with yuzu sauce	21.5
	JAPANESE WAGYU BEEF A5 和牛炭き Wagyu beef with garlic ponzu	98
IRON POT RICE 釜めし	SUKIYAKI すき焼き cooked at your table: rib eye beef with tofu and shiitake mushroom	34
	HIWATASHI KAMAMESHI "NATSU" シェフ樋渡の釜飯 chargrilled octopus, kinome and shimeji mushroom	22
	GINDARA KAMAMESHI 銀鱈釜飯 black cod iron pot rice	24
SOUP 味噌汁	AKADASHI HIROUSU 赤だし飛竜頭 red miso soup with tofu cake, seaweed and chilli yuzu	5
	SHIRO MISOSHIRU 白味噌汁 <sup>VG, G</sup> white miso soup with Okinawa seaweed	5

SASHIMI AND SUSHI PLATE 寿司, 刺身盛合わせ	SASHIMI GOSHUMORI 刺身五種 5 kinds of sashimi	31
	NIGIRI SUSHI HASSHU 寿司八種 8 kinds of nigiri	28
	NIGIRI SASHIMI MORIAWASE 握り刺身盛り合わせ 6 kinds of nigiri and 3 kinds of sashimi	45
	NIGIRI MORIAWASE 握り盛り合わせ 3 kinds of nigiri (21 pieces) akami, hamachi and salmon	69
SASHIMI AND NIGIRI 刺身 握り 2 pieces	AKAMI 赤身 lean tuna	sashimi / nigiri 8.5 / 11
	CHU TORO 中トロ medium fatty tuna	11 / 14
	O TORO 大トロ fatty tuna	14 / 18
	HAMACHI ハマチ yellowtail	9 / 12
	SALMON サーモン	6 / 8
	UNAGI 鰻 fresh water eel	8 / 10
	UNI 雲丹 sea urchin	19.5 / 28
SUSHI ROLL 巻き寿司	SPICY MAGURO MAKI スパイシーツナ巻 spicy chu toro with tobiko and cucumber   6 pieces	16
	SOFTSHELL CRAB MAKI マンゴー ソフトシェル巻 softshell crab tempura with cucumber and mango   8 pieces	14
	ABURI SALMON CRAB MAKI 炙りサーモンクラブ巻 seared salmon with king crab, tobiko and nashi pear   6 pieces	22
	CRUNCHY KANI MAKI クランチャーかに巻 Cornish crab with avocado and kanpyo   8 pieces	15
	GINDARA MAKI 銀鱈天ぷら巻き black cod tempura with courgette and chilli miso   6 pieces	17
	GUNMA WAGYU A5 BEEF MAKI 群馬牛巻き asparagus, caramelised onion and kizami wasabi   6 pieces	25
	SPICY SALMON MAKI スパイシーサーモン巻 with cucumber and mango   6 pieces	13
	ABURI HAMACHI MAKI 炙りハマチ巻 seared yellowtail with asparagus, cucumber and shiso   6 pieces	15
	SALMON AVOCADO MAKI サーモンアボカド巻 6 pieces	12
	O TORO MAKI 大トロ巻き fatty tuna, asparagus with truffle sauce   6 pieces	22