

CLASSIC AUTUMN KAPPO

SOUP

Wild Mushroom Fine Clear Soup

Seasonal mushroom soup with tofu mousse and truffle

APPETISERS

Squid Noodles

Thin strips of raw squid served with egg yolk sauce and bottarga

Foie Gras Miso Monaka

Crisp rice wafers stuffed with Saikyo miso marinated foie gras, dates paste, smoked radish, and fresh apple

Cornish Crab Chawanmushi

Steamed egg custard with crab and mushroom. Chicken, clam, and dashi stock

King prawn and Mushroom Tempura

With tempura sauce

MAIN -CHOICE OF ONE

Lamb Chop

Served with yuzu chilli garlic miso

Iberico Pork

Charcoal-grilled Iberico pork marinated in white miso. Sake lees and salt koji sauce

Guinea Fowl

Charcoal-grilled guinea fowl, yakitori style

Roasted Duck

Served with a refreshing yuzu sauce

White Fish of the Day

Charcoal grilled white fish with mushroom and sake lees sauce

Japanese Wagyu Steak

*(supplement +£18)
A5 sirloin simply charcoal-grilled to showcase its marbling*

Japanese Wagyu

Shabu-Shabu

*(supplement +£20)
Thinly sliced A5 sirloin lightly cooked in a dashi broth*

A5 Wagyu

Hobayaki

*(supplement +£20)
Sliced Wagyu beef grilled on a magnolia leaf with hiyoko-miso and wild mushroom*

NIGIRI SUSHI

Chef's Selection of Three Nigiri

Seasonal fish, prepared to order

MAKI & SOUP

Red Mullet Bo-Zushi

Pressed sushi roll with red mullet, rice mixed with shiitake and ginger

Miso Soup

With seasonal ingredients

DESSERT

Pumpkin Pudding

With caramel sauce

£150

Wine & Sake Pairing £70 / Special Pairing £145 / Prestige Pairing £200 / Non-Alcoholic Pairing £65

If you have a food allergy or a dietary, please inform a member of the staff.

Discretionary 15% of service charge will be added to your bill.

PRIME AUTUMN KAPPO

SOUP

Wild Mushroom Fine Clear Soup

Seasonal mushroom soup with tofu mousse and truffle

APPETISERS

Japanese Red Sea Bream Oboro Kombu

Lightly scalded, wrapped with Oboro-kombu seaweed

Foie Gras Miso Monaka

Crisp rice wafers stuffed with Saikyo miso marinated foie gras, dates paste, smoked radish, and fresh apple

Cornish Crab Chawanmushi

Steamed egg custard with crab and mushroom. Chicken, clam, and dashi stock

King prawn and Mushroom Tempura

With tempura sauce

MAIN -CHOICE OF ONE

Lamb Chop

Served with yuzu chilli garlic miso

Iberico Pork

Charcoal-grilled Iberico pork marinated in white miso. Sake lees and salt koji sauce

Guinea Fowl

Charcoal-grilled guinea fowl, yakitori style

Roasted Duck

Served with a refreshing yuzu sauce

White Fish of the Day

Charcoal grilled white fish with mushroom and sake lees sauce

Japanese Wagyu Steak

A5 sirloin simply charcoal-grilled to showcase its marbling

Japanese Wagyu

Shabu-Shabu

Thinly sliced A5 sirloin lightly cooked in a dashi broth

A5 Wagyu

Hobayaki

Sliced Wagyu beef grilled on a magnolia leaf with hiyoko-miso and wild mushroom

NIGIRI SUSHI

Toro with Caviar, Scallop with Sea Urchin, Wagyu Sukiyaki Gunkan

MAKI & SOUP

Red Mullet Bo-Zushi

Pressed sushi roll with red mullet, rice mixed with shiitake and ginger

Miso Soup

With seasonal ingredients

DESSERT

Pumpkin Pudding

With caramel sauce

£200

Wine & Sake Pairing £70 / Special Pairing £145 / Prestige Pairing £200 / Non-Alcoholic Pairing £65

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