

Elevate your meal with the wine of the month for only £9.50 per glass and enjoy the perfect pairing with our delicious lunch menu selections

mâcon-davayé domaine de la croix senaillet 2022, burgundy, france
or
chianti classico castello d'albola 2021, tuscan, italy

lunch set menu
£38 per person

yasaidashi no miso-shiru (gf)
white miso soup with spring onion

gyuniku no gyoza
beef, ginger and sesame dumplings

3 sashimi
chef's 3 piece sashimi selection

sake to avocado maki
raw salmon, avocado and asparagus

kuruma-ebi
tiger prawn tempura with tentsuyu spivy yuzu sauce

select one dish from the robata

sake teriyaki
salmon fillet teriyaki with sancho salt
or

hinadori no miso yaki
baby chicken, lemon, miso and garlic soy
or

kobuta no ribs yawaraka nikomiyaki
baby back pork ribs with sansho and cashew nuts

premium lunch menu
£48 per person

goma fuumi no horenso salad
spinach leaves and sesame dressing

gindara to kani no gyoza
crab, black cod and prawn dumplings 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

gindara no saikyo-yaki
black cod marinated in yuzu miso
or

gyuhireniku no pirikara yakiniku
beef fillet, chilli, ginger and spring onion
or

kankoku fu kohitsuji
lamb cutlets with korean spices

robata vegetable supplement
£9.30 per vegetable

yaki kinoko (v)
grilled portobello mushrooms with chilli and garlic butter

yaki asparagus (vg)
asparagus with sweet soy and sesame

broccoli no shinme, shoga to moromi miso (vg)
tenderstem broccoli, ginger and moromi miso

dessert supplement

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

lunch menu is available Monday to Friday until 3:00 pm
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