

# Tasting Menu

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95

(minimum 2 people)

## to start

Spring vegetable crudités, tofu dressing (VG)

Tuna tartare, buckwheat, beetroot, wasabi (GF)

Chef's selection of NIJŪ style sashimi \*

## sushi

Miso soup, hijiki, tofu (VG)

Chef's selection of NIJŪ style sushi \*

## katei ryōri

Mushroom & wild garlic gohan, miso butter (V)

## main

Japanese A4 sirloin \*

or

Kobe A5 sirloin \*

(supplement 30pp)

&

Tenderstem broccoli, goma dressing (VG) (GF)

Sweet BBQ'd napa cabbage (V)

## dessert

Milk chocolate delice, hazelnut ganache, miso caramel ice-cream

## wine flight 42



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

*\* dishes can be adjusted to be gluten free*

Please let us know if you have any allergies or dietary requirements.

A discretionary 15% service charge will be added to your bill.