

### **lunch menu**

£38 per person

650 cal

#### **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 and avocado

#### **kuruma-ebi**

black tiger prawn tempura with  
spicy yuzu sauce

select one dish from the robata

#### **sake teriyaki**

salmon fillet teriyaki with sansho salt

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**

£48 per person

401 cal

#### **goma fuumi no horensa salada**

spinach leaves and sesame dressing

#### **gindara to kani no gyoza**

crab, black cod 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

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

enjoy a 175 ml glass of wine for £9.50 with either menu, choose from:

mâcon-davayé domaine de la croix senaillet 2022, burgundy, france

or

chianti classico castello d'albola 2021, tuscan, italy

monday to sunday from 12pm to 4pm

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