



SET MENU

MENU 1 £70

EDAMAME Citrus and kombu salt (VE, NGC)

PORK GYOZA Black vinegar

SEABREAM CEVICHE Green apple, wasabi leaf, sesame lime vinaigrette (NGC)

MAKI ROLL SELECTION Tuna Akami, Otoro, Salmon, Prawn tempura

BABY CHICKEN Spicy umeboshi glaze, tomato, burnt shallot pickle (NGC)

SEA BASS Garlic ponzu butter sauce, mustard green

LION MUSHROOM, SHIMEJI TEMPURA Shiso

MAITAKE MUSHROOM Black miso sauce

SWEET CORN Teriyaki mayo, salted ricotta

L'EXOTIQUE MANGO YUZU MARINATED Lemon sorbet, mochi (VE, NGC)

SELECTION OF MOCHI ICE CREAMS Sesame, coconut, matcha (V, NGC)

V - Vegetarian / VE - Vegan / NGC - Non Gluten Containing





SET MENU

MENU 2 £80

WAGYU GYOZA Ponzu cream

JAPANESE STYLE RAW VEGETABLES Yuzu miso dip, creamy black sesame sauce

TUNA Sweet miso glazed, spicy soy pickled celery, daikon

SASHIMI, NIGIRI & MAKI ROLL PLATTER

24 HOURS SLOW COOKED WAGYU SHORT RIB Spices, soy and rice koji sauce

GRILLED LOBSTER TAIL Miso cream, chilli oil

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MAITAKE MUSHROOM Black miso sauce

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