TASTING MENU

145 PER GUEST

TRUFFLE EDAMAME (VG)
Teriyaki / Seasonal Fresh Truffle / Sesame

O-TORO TARTARE
Fatty Bluefin Tuna / Avocado / Truffle Soy / Kaiware / Tobiko / Daikon / Shallots / Fresh Wasabi / Rice Crisps

IWA-EBI WASABI
Rock Shrimp Tempura / Tobiko / Wasabi Mayonnaise / Spring Onion / Sesame

AVOCADO ABURI (VG)
Grilled Avocado / Japanese Teriyaki Mushrooms / Asparagus / Spicy Aioli / Spring Onion / Sesame

HAMACHI CARPACCIO
Yellowtail / Citrus Ponzu / Balsamic / Yuzukosho / Red Radish / Spring Onion

HORENSO GOMAE (VG)
Baby Spinach / Garlic / Truffle Wafu Goma / Sesame

GINDARA SAIKYO YAKI
Roasted North Atlantic Cod / Yuzu Miso / Pickled Kimchi Daikon / Edamame

GYU WASABI
Grilled Rib Eye / Ginger / Garlic / Fresh Wasabi / Karashi / Spicy Leek

TRUFFLE FRIED RICE (VG)
Nîgata Prefecture Short Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame

DARK CHOCOLATE FONDANT (V)
Callebaut 70% Dark Chocolate / Cacao Nibs / Wasabi Ice Cream

(V) Vegetarian, (VG) Vegan

Our menu is designed to be shared, with each dish served when ready. All dishes are gluten free and made without nuts & celery. If you have allergies or any dietary requirements, please speak to the team prior to ordering. Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

VEGETARIAN TASTING MENU

120 PER GUEST

TRUFFLE EDAMAME (VG)
Teriyaki / Seasonal Fresh Truffle / Sesame

CAULIFLOWER WASABI (VG)
Cauliflower Tempura / Wasabi Mayonnaise / Chives

AVOCADO ABURI (VG)
Grilled Avocado / Japanese Teriyaki Mushrooms / Asparagus / Spicy Aioli / Spring Onion / Sesame

NASU (VG)
Aubergine / Ginger Yuzu Miso / Sesame / Dehydrated Miso

HORENSO GOMAE (VG)
Baby Spinach, Garlic, Truffle Wafu Goma, Sesame

VEGETABLE KAISO KINUTA (VG)
Carrots / Heirloom Beetroot / Asparagus / Avocado / Yamagobo / Chive / Cucumber Wrap / Yuzu Miso

JAP-CHAE NOODLES (VG)
Konjac Shirataki Glass Noodles / Shiitake / Spinach / Peppers / Carrot / Spring Onion / Roasted Black Sesame

TRUFFLE FRIED RICE (VG)
Nîgata Prefecture Short Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame

MISO FONDANT (V)
Soba-Vanilla Ice Cream

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TASTING MENU WINE PAIRING

130 PER GUEST

Domaine Soupé Grand Cru 'Preuses' 2022	*Chablis / France*
Domaine de Ladoucette 'Baron de L' 2023	*Pouilly-Fumé / France*
Château Minuty '281' 2024	*Provence / France*
Domaine Desvignes Givry Rouge 2021	*Burgundy / France*
Framingham Noble Riesling 2025	*Marlborough / New Zealand*

TASTING MENU SAKE PAIRING

120 PER GUEST

Dassai 23 Junmai Daiginjo	*Yamaguchi / Japan*
Masumi 'Sanka' Junmai Daiginjo	*Nagano / Japan*
Gassan No Yuki Junmai Ginjo	*Yamagata / Japan*
Daischichi Junmai Kimoto Classic	*Fukushima / Japan*
Chiebijin Black Tea Umeshu	*Oita / Japan*

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