Omakase menu

80 per guest

Yellowfin tuna sashimi ribbons kohlrabi salad and shiso soy

Beef tataki and black truffle ponzu

Prawn tempura with cayenne pepper mayonnaise

Black cod with green chilli shiso salsa

Baby chicken roasted with lemon and miso butter

Dessert

Karupito
Yoghurt and white chocolate mousse with goma sponge and Calpico sorbet v

Please scan the QR code for allergen and dietary information.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians.

Omakase menu with wine pairing

130 per guest

Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy
Nizawa Atago No Sakura, Junmai Daiginjo

Beef tataki and black truffle ponzu
Saint Clair, Origin Marlborough, New Zeland 2022

Prawn tempura with cayenne pepper mayonnaise
Chablis La Chablisienne, La Sereine, Chablis, France 2019

Black cod with green chilli shiso salsa
Gavi di Gavi 'Toledana' Domini Villa Lanata, Piemonte, Italy 2024

Baby chicken roasted with lemon and miso butter
Chardonnay, Russian River Valley, De Loach, California, USA 2023

Dessert

Karupito
Yoghurt and white chocolate mousse with goma sponge
and Calpico sorbet v
Floralis Moscatel Oro, Torres, Catalunya, Spain 2020

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v Suitable for vegetarians.

Omakase Vegetarian menu

70 per guest

Avocado tartare, kohlrabi salad and ama soy

Courgette tataki and truffle ponzu

Kohlrabi salad with crispy leeks and white goma dressing

Roasted aubergine with goma glaze

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale

Dessert

Karupito
White chocolate cheesecake with mango sorbet

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v Suitable for vegetarians.

Omakase Vegetarian menu with wine pairing

120 per guest

Avocado tartare, kohlrabi salad and ama soy
Nizawa Atago No Sakura, Junmai Daiginjo

Courgette tataki and truffle ponzu
Saint Clair, Origin Marlborough, New Zeland 2022

Kohlrabi salad with crispy leeks and white goma dressing
Chablis La Chablisienne, La Sereine, Chablis, France 2019

Roasted aubergine with goma glaze
Gavi di Gavi 'Toledana' Domini Villa Lanata, Piemonte, Italy 2024

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale
Chardonnay, Russian River Valley, De Loach, California, USA 2023

Dessert

Karupito
White chocolate cheesecake with mango sorbet
Floralis Moscatel Oro, Torres, Catalunya, Spain 2020

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