



Omakase menu

80 per guest

Yellowfin tuna sashimi ribbons kohlrabi salad and shiso soy (170 kcal)

Beef tataki and black truffle ponzu (291 kcal)

Prawn tempura with cayenne pepper mayonnaise (554 kcal)

Black cod with green chilli shiso salsa (275 kcal)

Baby chicken roasted with lemon and miso butter (595 kcal)

Dessert

Karupito

Yoghurt and white chocolate mousse with goma
sponge and Calpico sorbet v (661 kcal)



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. Adults require around 2000 kcal per day.



Omakase menu with wine pairing

130 per guest

Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (170 kcal)
Nizawa Atago No Sakura, Junmai Daiginjo

Beef tataki and black truffle ponzu (291 kcal)
Saint Clair, Origin Marlborough, New Zeland 2022

Prawn tempura with cayenne pepper mayonnaise (554 kcal)
Chablis La Chablisienne, La Sereine, Chablis, France 2019

Black cod with green chilli shiso salsa (275 kcal)
Gavi di Gavi 'Toledana' Domini Villa Lanata, Piemonte, Italy 2024

Baby chicken roasted with lemon and miso butter (595 kcal)
Chardonnay, Russian River Valley, De Loach, California, USA 2023

Dessert

Karupito

Yoghurt and white chocolate mousse with goma sponge
and Calpico sorbet v (661 kcal)
Floralis Moscatel Oro, Torres, Catalunya, Spain 2020



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Omakase Vegetarian menu

70 per guest

Avocado tartare, kohlrabi salad and ama soy (208 kcal)

Courgette tataki and truffle ponzu (163 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Roasted aubergine with goma glaze (222 kcal)

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale (392 kcal)

Dessert

Karupito

White chocolate cheesecake with mango sorbet (739 kcal)



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