Hibachi Experience

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特製料理	Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy
Signatures	Yellowtail sashimi with truffle yuzu soy and miso salt
	Beef tataki and truffle ponzu
	Crispy filo king prawns with wasabi mayonnaise
	Black cod with green chilli shiso salsa
	Sliced ribeye with truffle and wasabi butter
デザート	Karupiko
Dessert	Yogurt and white chocolate mousse with goma sponge and Calpico sorbet

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.

Vegetarian Hibachi Experience

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特製料理	Vegetable gyoza tacos with spicy lime avocado salsa
Signatures	Kohlrabi salad with crispy leeks and white goma dressing
	Seared courgette tataki with truffle ponzu
	Roasted aubergine with goma glaze
	Black pepper vegetarian chicken
	Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale
デザート	Chīzukēki
Dessert	White chocolate cheesecake with mango sorbet v

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