



## Hibachi Experience

85

### 特製料理

Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy (85 kcal)

### Signatures

Yellowtail sashimi with truffle yuzu soy and miso salt (340 kcal)

Beef tataki and truffle ponzu (218 kcal)

Crispy filo king prawns with wasabi mayonnaise (379 kcal)

Black cod with green chilli shiso salsa (137 kcal)

Sliced ribeye with truffle and wasabi butter (318 kcal)

### デザート

#### Karupiko

### Dessert

Yogurt and white chocolate mousse with goma sponge and Calpico sorbet (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.



## Vegetarian Hibachi Experience

65

### 特製料理

Vegetable gyoza tacos with spicy lime avocado salsa (51 kcal)

### Signatures

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

Seared courgette tataki with truffle ponzu (119 kcal)

Roasted aubergine with goma glaze (222 kcal)

Black pepper vegetarian chicken (395 kcal)

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale (196 kcal)

### デザート

Chīzūkēki

### Dessert

White chocolate cheesecake with mango sorbet v (739 kcal)



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