

*Omakase Menu***

£80 per guest

Yellowfin Tuna Sashimi

Sashimi ribbons with kohlrabi salad and shiso soy (170 kcal)

Beef Tataki

Seared briefly and served in black truffle ponzu (218 kcal)

Crispy King Prawns

Wrapped in crunchy filo, served with wasabi mayonnaise (385 kcal)

Black Cod

Rich and velvety, served with green chilli shiso salsa (137 kcal)

Baby Chicken

Roasted with lemon and miso butter (242 kcal)

Desert

Karupiko

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

** Omakase is served as individual portions. Only available as a choice for the whole table.



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. Adults require around 2000 kcal per day. Please scan the QR code for allergen and dietary information.

*Omakase Vegetarian Menu***

£70 per guest

Avocado Tartare

Served with Kohlrabi salad and ama soy (208 kcal)

Courgette Tataki

Grilled courgette in black truffle ponzu (163 kcal)

Kohlrabi Salad

Thinly sliced with crispy leeks and white goma dressing (113 kcal)

Glazed Aubergine

Roasted crispy aubergines with goma glaze (222 kcal)

Black Pepper 'Chicken'

Crispy vegetarian chicken with a black pepper crust (791 kcal)

Desert

Chīzukēki

White chocolate cheesecake with mango sorbet (739 kcal)

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Omakase Menu with wine pairing

£130 per guest

Yellowfin Tuna Sashimi

Sashimi ribbons with kohlrabi salad and shiso soy (170 kcal)

Nizawa Atago No Sakura, Junmai Daiginjo

Beef Tataki

Seared briefly and served in black truffle ponzu (218 kcal)

Saint Clair, Origin (Pinot Noir) Marlborough, New Zealand

Crispy King Prawns

Wrapped in crunchy filo, served with wasabi mayonnaise (385 kcal)

Chablis, La Chablisienne, La Sereine (Chardonnay) 2019

Black Cod

Rich and velvety, served with green chilli shiso salsa (137 kcal)

Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte 2023

Baby Chicken

Roasted with lemon and miso butter (242 kcal)

Russian River Valley Chardonnay, De Loach (Chardonnay)

Russian River Valley, USA 2022

Desert

Karupiko

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

Floralis Moscatel Oro, Torres, Catalunya, Spain 2020

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