



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)
Pinot Noir, Runholder, Te Kairanga, Martinborough, New Zealand 2021

Prawn tempura with cayenne pepper mayonnaise (554 kcal)
Chablis, Domaine Brigitte Cerveau, Chablis 2022

Black cod with green chilli shiso salsa (275 kcal)
Gavi di Gavi 'Toledana' Domini Villa Lanata, Piemonte 2022

Baby chicken roasted with lemon and miso butter (595 kcal)
Chardonnay, Russian River Valley, De Loach, California, USA 2020

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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Signature Omakase menu

125 per guest

Yellowtail tartare with truffle yuzu soy and miso (178 kcal)

Searched tuna sashimi salad with Yama gobo and tosazu dressing (92 kcal)

Crispy calamari with Jalapeno emulsion (326 kcal)

Chilean Sea Bass yasai zuke (199 kcal)

Japanese Wagyu with Sakiyo miso and chilli truffle teriyaki (419 kcal)

Dessert

Hani

Amarena cherry and mango salad with cherry blossom ice cream, yuzu and shiso syrup, served with toasted brioche (178 kcal)



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Signature Omakase with wine pairing

200 per guest

Yellowtail tartare with truffle yuzu soy and miso (178 kcal)
Gusbourne Blanc de Blancs

Seared tuna sashimi salad with Yama gobo and tosazu dressing (92 kcal)
Chablis, Domaine Brigitte Cerveau, Chablis 2022

Crispy calamari with Jalapeno emulsion (326 kcal)
Gaía, Assyrtiko Wild Ferment, Santorini, Greece 2022

Chilean Sea Bass yasai zuke (199 kcal)
Pouilly-Fumé, de Ladoucette, Château du Nozet, Loire Valley,
France 2020

Japanese Wagyu with Sakiyo miso and chilli truffle teriyaki (419 kcal)
Stags Leap District Cabernet Sauvignon, Chimney Rock,
Napa Valley, California, USA 2016

Dessert

Hani
Amarena cherry and mango salad with cherry blossom ice cream,
yuzu and shiso syrup, served with toasted brioche (178 kcal)
Shiraume Umeshu, Akashi-Tai



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