

OMAKASE →

Chef's menu (79PP)

9 DISHES (SAMPLE MENU ONLY)

Pickled cucumber, ginger, sansho pepper (GF VG)

Tuna nigiri, wasabi oil (GF)

Kingfish, namashichimi, sesame, pickled shallot (GF)

Pumpkin agedashi tofu, parsnip crisps, tempura sauce (GF VG)

Koji cured pork neck, pickled green chilli (GF)

Ebi-sando, shiso tartare, pickled cabbage

Roasted savoy cabbage, kombu butter, almonds (GF VG)

Slow roasted duck donburi, masterstock, grilled leek, steamed greens on rice (GF)

Chocolate & umeshu ganache, cranberry, buckwheat, fig ice cream (GF)

ADD ONS →

Kabocha pumpkin tempura, wakame & vinegar salt (GF VG / 15)

Fried chicken karaage, yuzu kosho mayo, shiso ponzu (GF / 18)

Wagyu flat, soy jus, karashi mustard (GF / 36)

Please speak to your server regarding any dietary requirements