

OMAKASE →

Chef's menu ichi ban (65PP)

9 DISHES

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 belly, pickled green chilli (GF)

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

Mizuna Salad, sea herbs, bottarga, carrot ginger dressing
(GF)

Saikyo miso ocean trout donburi, tobiko, arare, dashi, crispy
shiso leaves on rice (GF)

Salted caramel bavarois, miso caramel, chocolate crumb

Chef's menu ni ban (78PP)

10 DISHES

Pickled cucumber, ginger, sansho pepper (GF VG)

Tuna nigiri, wasabi oil (GF)

Squid somen, orange kosho, lime chilli (GF)

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

Witlof, sake, kombu butter (VG)

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

Mizuna Salad, sea herbs, bottarga, carrot ginger dressing
(GF)

Meatball katsu-sando, tonkatsu sauce, kewpie

Hanger steak, soy jus, karashi mustard (GF)

Salted caramel bavarois, miso caramel, chocolate crumb

NON ALCOHOLIC →

Sparkling water (4PP)

Capi soda (9)

Yuzu, grapefruit, gingerbeer, cola

Mayde Organic Serenity tea (6)

Chamomile, passionfruit, rose petals, lavender

Mayde Organic Energise tea (6)

Lemongrass, papaya, cinnamon, ginger

Genmaicha green tea (5)

Proud Mary filter coffee (5)

Monceau pet nat kombucha, blood orange < 1.15% (14)

