

OMAKASE →

Chef's menu ichi ban (65PP)

9 DISHES

Chef's menu ni ban (78PP)

10 DISHES

OTSUMAMI →

Pickled cucumber, ginger, sansho pepper (GF VG / 7)

Pumpkin agedashi tofu, parsnip crisps, tempura sauce

(GF VG / 14)

Corn tempura, wakame & vinegar salt (VG / 13)

Witlof, sake, kombu butter (VG/ 15)

Fried chicken karaage, yuzu kosho mayo, shiso ponzu

(GF / 18)

Mizuna Salad, sea herbs, bottarga, carrot ginger dressing

(GF / 16)

Smoked eel korokke, katsuobushi, lemon (16)

Meatball katsu-sando, tonkatsu sauce, kewpie

(13 EA)

Slow cooked duck curry nikuman, steamed bun, masterstock

(15 EA)

RAW →

Tuna nigiri, wasabi oil (GF / 13)

Kingfish, namashichimi, sesame, pickled shallot

(GF / 21)

Squid somen, orange kosho, lime chilli (GF / 24)

HIBACHI FROM 6PM →

Shiitake mushroom, radish, ponzu

(GF VG / 12)

Koji cured pork belly, pickled green chilli (GF / 14)

Hanger steak, soy jus, karashi mustard

(GF / 20)

DONBURI →

Spring vegetables (GF VG / 24)

Broadbean, shiitake, asparagus, watercress, black sesame  
on rice

Ocean trout (GF / 26)

Saikyo miso ocean trout, tobiko, arare, dashi, crispy shiso  
leaves on rice

SHUGA →

Salted caramel bavaois, miso caramel, chocolate crumb

(14)

Chocolate & umeshu ganache, honeycomb, mandarin ice

cream (14)

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)

