

DINNER MENU

Shitake-dashi

Jerusalem Artichoke

Kabocha

Akami Rice

Crab, Avocado

Monaka, Beluga Caviar

Crab Chawan-mushi

Pumpkin Soup, Sweet Corn

Assorted Sashimi (Hamachi, O-Toro, Octopus,
Hotate, Akami)

Cobia Temaki

Hispi Cabbage

Unagi Rice

Watermelon

Plum

Taiyaki

£85.00 per person

*All prices include VAT. A discretionary 12.5% service
charge will be added to your bill*

PAIRING

Wine pairing 100ml

Friulano, Collio, Roncus, Friuli
2013, Italy

Montagny 1er Cru, Domaine Jean-Marc Boillot, Bourgogne
2013, France

Blafränkisch, Uwe Schiefer, Südburgenland
2013, Austria

Marsannay, Domaine Jean-Louis Trapet, Bourgogne
2012, France

Tokaj Édes Szamorodni, Disznókő, Tokaji
2013, Hungary

£65.00 per person

Sake pairing 100ml

Junmai, 36 samurai, Dewanosato, Yamagata PREF
三十六人衆 出羽の里 純米 山形県

Junmai Ginjo, Josenmizunogotoshi, Nigata PREF
上善如水 純米吟醸 新潟県

Junmai Daiginjo, Ikegame, Turtle Red, Fukuoka PREF
池亀 赤亀 純米大吟醸 福岡県

Junmai Koshu, Ryusei, Hiroshima PREF
1999 龍勢 純米古酒 広島県

Umeshu, Urakasumi, Miyagi PREF
浦霞 宮城県

£65.00 per person

Full wine list available upon request