



10 Course Kaiseki Menu £59

Wine Pairing £45

Focaccia & Tuna Nduja

Lobster Doughnuts

Uni & Sausage Chawanmushi

*Franciacorta Salvadek, Monterossa, Chardonnay/Pinot Nero, Lombardy, 2011*

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Roasted Tokyo Turnip, Burrata, Leek, Moromi & Clementine

Butterfish, Truffled Soy & Furikake

Gamberi Rossi

O-Toro, Lardo, Umeboshi & Shiso

*Dolimiti, Pojer e Sandri, Nosiola, Trentino, 2018*

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Cime di Rapa Tempura

Panko Soft Shell Crab

*Vigneti B, Verdicchio di Matelica, Belisario, Marche, 2018*

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Artichoke Tortelli, Soy & Hazelnuts

*Lambrusco Grasparossa, Bruno Zanassi, Emilia Romagna, NV*

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Duck, Truffle, Pomegranate & Daikon

Taleggio Piadina & Moromi

*Barolo La Foia, Curto Marco, Nebbiolo, Piemonte, 2015*

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Chocolate Nemesis, Coconut Gelato & Matcha

*Merlino, Pojer e Sandri, Brandy & Lagrein, Trentino, 2000*

Please notify your waiter if you have any preferences or allergies.