



4 Course Omakase £34
Wine Pairing £32

Focaccia & Tuna Nduja

Roasted Tokyo Turnip, Burrata, Leek, Moromi & Clementine

Panko Soft Shell Crab

Butterfish, Truffled Soy & Furikake

Antonietta, Maffei, Greco Di Tufo, Campania, 2017

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Sausage Risotto & Burnt Soy Butter

Lambrusco Grasparossa, Bruno Zanassi, Emilia Romagna, NV

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Duck, Truffle, Pomegranate & Daikon

Dolcetto D'Alba, Varja, Dolcetto, Piemonte, 2019

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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.