



10 Course Kaiseki Menu

Dinner £59 | Lunch £49 | Wine Pairing £45

House Bread, Grilled Olive, Soft-Shell Crab & Yuzu

Gnocco Fritto, Ricotta & Caviar

Chestnut & Jerusalem Artichoke Chawanmushi

Franciacorta Coupè Non Dosato, Monte Rossa, Chardonnay/Pinot Nero, Lombardy, NV

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Stracciatella, Beetroot & Aged Balsamic

Tuna, Lardo & Moromi

Halibut, Truffle Soy & Furikake

Hamachi, Plum & Ponzu

(Add Oyster, Blackberry Granita & Shiso £5)

Amperg Weissburgunder, Klaus Lentsch, Pinot Bianco, Alto Adige, 2019

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Wasabina & Bottarga

Sweetcorn Kakiage, Tentsuyu & Daikon

(Add Tonkatsu & Napa Cabbage £9)

Frappato (Chilled), Mandrarossa, Frappato, Sicily, 2019

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Raviolo, Funghi di Bosco, Hazelnut & Wakame

Anteprima Tonda, Antonelli, Trebbiano Spoletino, Umbria, 2018

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Quail Kabayaki, Marscarpone & Tsukemono

Venison Tsukune & Smoked Soy

Carusu, Etna Rosso, Terrazze dell'Etna, Nerello Mascalese, Sicily, 2016

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Pannacotta, Finger Lime, Kinako & Mango

Kabir, Moscato Di Pantelleria, Donnafugata, Zibibbo, Sicily, 2019

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