



4 Course Omakase Menu
Dinner £39 | Lunch £34 | Wine Pairing £32

Sourdough Focaccia, Grilled Olive & Ricotta Salata
Milk Bread, Soft-Shell Crab & Yuzu
Wasabina & Bottarga
Stracciatella, Heritage Beetroot & Aged Balsamic
Halibut, Truffle Soy, Furikake

(Add Oyster, Blackberry Granita & Shiso £5)

(Add Tonkatsu & Napa Cabbage £9)

Franciacorta Prime Cuvée Brut, Monte Rossa, Chardonnay/P Nero/P Bianco, Lombardy, NV

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Mentaiko Spaghetti, Sausage & Uni

Bianco, A Mano, Fiano Minutolo/Falaghina/Greco, Puglia, 2020

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Quail Kabayaki, Mascarpone & Tsukemono

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.