



4 Course Omakase Menu £39  
Wine Pairing £35

Sourdough Focaccia, Mentaiko & Fontodi Olive Oil

Hokkaido Milk Bread, Apricot & Miso

Serutasu, Burrata & Ikura

Madai, Currant & Tamari

Sweetcorn Kakiage & Lardo

*(add Cornish Langoustine with Lime & Miso Butter £10)*

*Franciacorta Coupe' Brut, Monte Rossa, Chardonnay/Pinot Nero, Lombardy, NV*

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Triangoli, Truffle, Ceremonial Matcha & Pistachio

*(add Summer Truffle £5)*

*Vernaccia Di San Gimignano, Panizzi, Vernaccia, Tuscany, 2019*

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Kakuni Pork, Hamaguri, Mirabelle & Gooseberry

*Carusu Etna Rosso, Terrazze Dell'Etna, Nerello Mascalese/Nerello Cappuccio, Sicily, 2016*

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Hojicha Purin & Cherry

*Kabir Moscato di Pantelleria, Donnafugata, Zibibbo, Sicily, 2020*

Please notify your waiter if you have any preferences or allergies