



4 Course Omakase Menu £46
Wine Pairing £35

Milk Bread, Goma, Pistachio & Tropea Onion

Kombu Focaccia, Zucchini & Ricotta

Asparagus, Pancetta & Egg

Hamachi, Daikon & Sea Truffle

Animelle & Sea Moss

(Add Oyster & Grapefruit £8)

(Add Courgette Flower & Herring Caviar £8)

Franciacorta Prima Cuvee, Monterossa, Chardonnay/Pinot Nero, Lombardy, NV

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Smoked Tagliolini, Veal & Red Prawn

Chianti Rufina, Selvapiana, Sangiovese/Canaiolo, Tuscany, 2021

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Monkfish, Lardo & Cucumber

Anteprima Tonda, Antonelli, Trebbiano Spoletino, Umbria, 2019

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Cheese & Caviar

Daikon, 15 y/o Balsamic & Black Sesame

Recioto Di Soave, Pieropan, Garganega, Veneto, 2017

Please notify your waiter if you have any preferences or allergies