



4 Course Omakase Menu £46
Wine Pairing £35

Milk Bread, Walnut, Kumquat & Miso

Focaccia, Umeboshi & Robiola

Beetroot, Goma & Rafano

Shime Saba, Pear & Pecorino

Sea Leek & Karashi

(Add A5 Wagyu & Ponzu £30)

Durello DOC Metodo Classico, Gianni Tessari, Durello, Veneto, 2013

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Tagliolini, Tuna & Mentaiko

Gewurztraminer, J. Hofstatter, Gewurztraminer, Thentino-Alto Adige, 2022

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Hamachi Saltimbocca

'Costadune' Frappato, Mandrarossa, Frappato, Sicily, 2022

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Sicilian Breakfast

Brachetto D'Acqui, Contero, Brachetto, Piedmont, 2022

Please notify your waiter if you have any preferences or allergies