

TASTING MENU

145 PER GUEST

TRUFFLE EDAMAME (VG)

Teriyaki / Seasonal Fresh Truffle / Sesame

O-TORO TARTARE

Fatty Bluefin Tuna / Avocado / Truffle Soy / Kaiware / Tobiko / Daikon / Shallots / Fresh Wasabi / Rice Crisps

IWA-EBI WASABI

Rock Shrimp Tempura / Tobiko / Wasabi Mayonnaise / Spring Onion / Sesame

AVOCADO ABURI (V)

Grilled Avocado / Japanese Teriyaki Mushrooms / Asparagus / Spicy Aioli / Spring Onion / Sesame

HAMACHI CARPACCIO

Yellowtail / Citrus Ponzu / Balsamic / Yuzukosho / Red Radish / Spring Onion

NASU (VG)

Aubergine / Ginger Yuzu Miso / Sesame / Dehydrated Miso

WAGYU KUSHIYAKI

Wagyu A5 Rib Kalbi / Yuzu Chimichurri / Jalapeño Sauce / Coriander / Shichimi

HORENSO GOMAE (VG)

Baby Spinach / Garlic / Truffle Wafu Goma / Sesame

SASHIMI KINUTA

Cornish Sea Trout / Hamachi / Akami / Ebi / Hirame / Avocado / Yamagobo / Chive / Cucumber Wrap / Yuzu Miso

GINDARA SAIKYO YAKI

Roasted North Atlantic Cod / Yuzu Miso / Pickled Kimchi Daikon / Edamame

GYU WASABI

Grilled Ribeye / Ginger / Garlic / Fresh Wasabi / Karashi / Spicy Leek

TRUFFLE FRIED RICE (VG)

Niigata Prefecture Short Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame Seed

HATCHIMITSU TRUFFLE

Honey Sponge / Yuzu-Chocolate Crèmeux / Truffle Mousse

This menu is designed to be shared among 2 people. All dishes are gluten free and made without nuts & celery.
If you have allergies or any dietary requirements, please speak to the team prior to ordering.
Please note, soy and sesame are widely used in our kitchen, therefore cross-contamination may occur.
All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

VEGETARIAN TASTING MENU

120 PER GUEST

TRUFFLE EDAMAME (VG)

Teriyaki / Seasonal Fresh Truffle / Sesame

KINOKO (VG)

Japanese Mushrooms / Radicchio / Watercress / Mizuna / Endive / Yuzu Honey / Crispy Mushroom

CAULIFLOWER WASABI (V)

Cauliflower Tempura / Wasabi Mayonnaise / Chives

YASAI GYOZA (V)

Japanese Mushrooms / Spinach / Beansprouts / Sesame Soy / Spring Onion

YASAI MORIAWASE TEMPURA (V)

Pumpkin / Shiitake / Enoki / Aubergine / Carrot / Asparagus / Tempura Sauce / Ginger Oroshi

NASU (VG)

Aubergine / Ginger Yuzu Miso / Sesame / Dehydrated Miso

ASPARAGUS (VG)

Yuzu Truffle Butter / Shiso Salt

HORENSO GOMAE (VG)

Baby Spinach / Garlic / Truffle Wafu Goma / Sesame

VEGETABLE KAISO KINUTA (VG)

Carrots / Heirloom Beetroot / Asparagus / Avocado / Yamagobo / Chive / Cucumber Wrap / Yuzu Miso

JAP-CHAE NOODLES (VG)

Konjac Shirataki Glass Noodles / Shiitake / Spinach / Peppers / Carrots / Spring Onions / Toasted Black Sesame

TRUFFLE FRIED RICE (VG)

Niigata Prefecture Short Grain Rice / Seasonal Black Truffles / Zenmai / Garlic / Onion / Chive / Roasted Black Sesame Seed

YASAI ITAME (VG)

Stir-Fried Long Beans / Broccolini / Fried Garlic

GOMA MOCHI (VG)

Sesame Crèmeux

UBE MOCHI (VG)

Purple Yam Crèmeux

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TASTING MENU WINE PAIRING

130 PER GUEST

Domaine Soupé Grand Cru 'Preuses' 2022	<i>Chablis / France</i>
Domaine de Ladoucette 'Baron de L' 2023	<i>Pouilly-Fumé / France</i>
Château Minuty '281' 2024	<i>Provence / France</i>
Domaine Desvignes Givry Rouge 2021	<i>Burgundy / France</i>
Framingham Noble Riesling 2025	<i>Marlborough / New Zealand</i>

TASTING MENU SAKE PAIRING

120 PER GUEST

Dassai 23 Junmai Daiginjo	<i>Yamaguchi / Japan</i>
Masumi 'Sanka' Junmai Daiginjo	<i>Nagano / Japan</i>
Gassan No Yuki Junmai Ginjo	<i>Yamagata / Japan</i>
Daischichi Junmai Kimoto Classic	<i>Fukushima / Japan</i>
Chiebijin Black Tea Umeshu	<i>Oita / Japan</i>

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