

Autumn Kaiseki Menu

£180

Wine or Sake pairing £95

Champagne pairing £160

Prestige Wine or Sake pairing £220

Non-alcoholic pairing £65

Mukozuke

“Kuri-kinton”

Cornish crab, abalone, red prawn, Kaluga caviar, nashi pear

Nimonowan

“Autumn leaves”

Fine clear soup, Cornish sea bass, nasu aubergine

Tsukuri

Line-caught Cornish white fish “Ike-Jime” usuzukuri
(Poem from Chef Yoshi in his own wood block print)

&

Selection of fish of the day

Atsumono

“Fukiyose”

Maitake mushroom, kabocha and ginkgo nuts

Hashiyasume

Saba-zushi, Gewurztraminer, pickled Hampshire wasabi leaves

Yakimono

“Wara Tataki Game”

Grouse umeboshi

Gohan

“Nabe-Yaki” Japanese paella, Scottish lobster, Japanese pickles

Dessert

“Sakekasu” raisin

Purple sweet potato, papaya, walnuts, sakekasu ice cream

The Kaiseki menu is devised to be enjoyed by the whole table.

Please note that last order for our Kaiseki menu is 1.30pm for lunch and 9.30pm for dinner.

A discretionary 12.5% service charge will be added to your bill