

Summer Kaiseki Menu

£195

Wine or Sake pairing £95

Champagne pairing £160

Prestige Wine or Sake pairing £220

Non-alcoholic pairing £70

Mukozuke

Orkney scallop, kaluga caviar, sudachi, tosazu
"Nuta-ae" mustard miso, spring onions, benitade

Nimonowan

"Kamo-nasu"

Fine clear soup, Dombes duck, aubergine, courgette, kinome

Tsukuri

Chef's selection of sashimi

Agemono

Scottish langoustine tempura

Hiyashimono

Cold somen noodles, tomatoes, okra, shiso, myoga

Yakimono

Charcoal grilled Japanese Wagyu beef, sansho, summer truffles

Gohan

Cornish crab chirashi-zushi, akadashi miso soup

Dessert

Sweet corn mousse, summer berries

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