

Winter Kaiseki Menu

£195

Wine or Sake pairing £95

Champagne pairing £160

Prestige Wine or Sake pairing £220

Non-alcoholic pairing £70

Mukozuke

Soy washed Cornish seabass, myoga, bottarga, tosazu jelly

Nimonowan

“Kikka-wan”

Fine clear soup, hand dived scallop, lotus root

Tsukuri

Selection of fish of the day

Atsumono

Tokyo turnip, Cornish crab, Kyoto miso

Yakimono

Roe deer two ways, pickled wasabi tartare

Hashiyasume

Scottish langoustine, umeboshi, Kaluga caviar

Gohan

Eel kabayaki, foie gras, Tsuyahime rice, black truffle
akadashi, homemade Japanese pickles

Dessert

Adzuki beans ice cream, mochi, cashew nut, yuzu jelly

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 7.00pm for dinner.

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