

Autumn Kaiseki Menu

£195

Wine or Sake pairing £95

Champagne pairing £160

Prestige Wine or Sake pairing £220

Non-alcoholic pairing £70

Mukozuke

Squid, Kaluga caviar, nagaimo, tosazu

Nimonowan

Fine clear soup, sake steamed seabass, girolle, sudachi

Tsukuri

Chef's selection of sashimi

Atsumono

"Fukiyose"

Tamago dofu, soba no mi, maitake, yuzu

Yakimono

*Charcoal grilled grouse, foie gras, sansho miso

Hashiyasume

Cornish lobster, purple daikon, umeboshi

Gohan

Gobo rice, Wagyu beef, cep, Tokyo leek
akadashi miso soup, pickles

Dessert

Chestnut ukishima cake, pear sorbet

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

Whilst every effort is made, our game dish may contain shot

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