

# Winter Kaiseki Menu

£220

Wine or Sake pairing £110

Sparkling pairing £180

Prestige Wine or Sake pairing £220

Non-alcoholic pairing £80

## Mukozuke

Cornish crab, red prawn, Kaluga caviar, Tokyo turnip

## Nimonowan

“Kenchin-jiru”

Fine clear soup, Wagyu beef, tofu, root vegetables

## Tsukuri

Chef's selection of sashimi

## Mushimono

Steamed scallops, winter greens

## Yakimono

Charcoal grilled roe deer, celeriac katsu, wasabi

## Hashiyasume

Squid & nagaimo noodles, snow white mushrooms, sudachi dashi

## Gohan

Monkfish zosui, black truffle yolk sauce, homemade pickles

## Dessert

Kumquat shiruko, mochi, shio koji 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