

# Summer Kaiseki Menu

£155

Prestige Wine or Sake pairing for an additional £95

## Mukozuke

Sudachi cured Northern Irish pollan, Exmoor caviar, myoga

## Nimonowan

Fine clear soup, steamed seabass, umeboshi kernel, summer vegetables

## 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

## Agemono

Wild Cornish lobster head to tail in the claw, kabosu, coral sauce

## Hiyashimono

Soba noodles, bottarga, onsen tamago, shiso

## Yakimono

Charcoal grilled Welsh lamb on kombu

## Gohan

"Sake-kasu-sake"

Marinated wild salmon sushi, nara-zuke squash, ikura, summer truffle  
and akadashi miso soup

## Dessert

Mugicha, raspberry sorbet

The Kaiseki menu is devised to be enjoyed by the whole table.  
A discretionary 12.5% service charge will be added to your bill