

# KAISEKI 懐石

Kaiseki translated means 'a set, multi-course tasting menu'. This is our seasonal journey through the flavours and techniques of Japanese cuisine.

We are very sorry, but we're not able to offer substitutions for any of our menu dishes or ingredients.



Price per person

**7**      **11**  
110      150

Wine pairing

50      80

Premium wine pairing

80      120

## TUNA TARTARE

cucumber / black rice / N25 kaluga caviar

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## SASHIMI

akami / hamachi / salmon

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## NIGIRI

o-toro / madai

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## TEMPURA

sweet red prawn

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## SCALLOP

carrot / ginger / miso soup

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## CHICKEN

yakitori, cured egg yolk

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## CHAWANMUSHI

morel mushroom / A5 wagyu / garlic

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## BLACK COD

cauliflower / N25 oscietra caviar

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## DUCK

beetroot / gyoza / sansho pepper

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## SWEET STICKY RICE

pear / plum pickled ginger / yuzu

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## SALTED WHITE CHOCOLATE

almond / soy milk / crumble

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Should you have any dietary requirements or allergens, please do inform our team. A discretionary service charge of 12.5% will be added to your bill. All prices are in £ sterling and inclusive of VAT at the current rate.