

KAISEKI VEGETARIAN

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
85 120

Wine pairing

50 80

Premium wine pairing

80 120

TURNIP

miso / sea salt

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KING OYSTER MUSHROOM

artichoke / pistachio nut / Japanese mustard greens

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TEMPURA

pumpkin / eggplant

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NIGIRI

pickled mixed radish

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CARROT

ginger / miso soup

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SHIITAKE MUSHROOM

yakatori / cured egg yolk

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CHAWANMUSHI

morel mushroom / spinach / garlic

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GYOZA

vegetable / chilli

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TOFU

charred young vegetables / quinoa

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PEAR

sweet sticky rice / plum pickled ginger

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APPLE

crème brulee / yuzu

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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.