

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.

	7	11
Price per person	110	150
Standard wine pairing	60	90
Premium wine pairing	90	125
CHAWANMUSHI St George mushroom / spinach / garlic	●	●
SASHIMI akami / hamachi / salmon	●	●
NIGIRI sea bream / o-toro	●	●
TEMPURA eggplant / shiitake mushroom		●
YAKITORI duck meatball / sansho pepper / umeboshi plum	●	●
TURBOT katsuo-bushi / razor clams / Imperial caviar		●
BLACK COD artichoke / yellow wine / walnut		●
A5 JAPANESE WAGYU BEEF two servings seared sirloin / wakame / truffle braised cheek / soy / onion	●	●
RHUBARB blood orange / pistachio nut / ginger / lemon verbena	●	●
SALTED WHITE CHOCOLATE almond / soy milk / crumble	●	●

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.