

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
RAW SCALLOP pickled turnip / apple / yuzu / wasabi	•	•
SASHIMI seabass / akami / salmon	•	•
NIGIRI seabream / chu-toro	•	•
GYOZA squab pigeon / summer truffle dashi		•
TEMPURA courgette flower / asparagus		•
YAKITORI duck meatball / umeboshi plum	•	•
BLACK COD cauliflower / oyster / umami broth	•	•
A5 JAPANESE WAGYU BEEF potato / beetroot tea		•
DUCK candy beetroot / sansho pepper	•	•
WHITE CHOCOLATE almond / soya milk crisp / crumble		•
SUDACHI pistachio nut / kaffir lime / raspberry dashi	•	•

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.