

WINTER 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	■	■
Japanese A5 wagyu / morel / garlic		
SASHIMI	■	■
sea bass / salmon / akami		
NIGIRI	■	■
hamachi / o-toro		
SCALLOP		■
kumquat / broccolini		
TEMPURA		■
pumpkin / green shiso / lobster		
YAKITORI	■	■
duck meatball / umeboshi plum / sansho leaf		
BLACK COD	■	■
cauliflower / oscietra caviar		
SQUAB PIGEON		■
white onion / winter truffle dashi		
VENISON	■	■
beetroot / salsify / gyoza / sansho pepper		
PEAR		■
honeycomb / goats cheese / suntory whisky caramel		
WHITE CHOCOLATE	■	■
almond / soya milk crisp / 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.