

## KAISEKI "NATSU" MENU

Kaiseki ryori is sophisticated and seasonal Japanese haute cuisine originally only crafted and served at the Imperial Court.

98 per person

available for parties of two or more

beverage flight 48 per person

### SAKIZUKE

先付

### NATSU YASAI SHIRAAE 夏野菜の白和え

sugar snap pea, fine bean and grape with creamy lemon tofu sauce

*LOUIS ROEDERER BRUT*

*Champagne, France*

### OTUKURI

お造り

### SUSHI SASHIMI MORI 寿司、刺身盛り

Chef's choice of 4 kinds of sashimi and 2 kinds of nigiri

*KOIMARI 'SAKI YAMADANISHIKI', JUNMAI GINJO.*

*Koimari, Saga, Japan*

### NIMONOWAN

煮物椀

### SUZUKI MUSHI 鱈蒸し

sea bass, Okinawa seaweed and ikura with clear dashi broth

*BLACK PRINT, SCHNEIDER*

*Pfalz, Germany*

### NOKACHOKU

中猪口

### YUZU GRANITE ゆずグラニテ

yuzu sorbet with Champagne gelée

### YAKIMONO

焼物

### JAPANESE WAGYU SUMIYAKI 上州和牛炭焼き

chargrilled sous vide Wagyu with mooli ponzu

### GOHAN

ご飯

### HIWATASHI KAMAMESHI "NATSU" シェフ種渡の釜飯

chargrilled octopus, kinome and shimeji mushroom

### TOMEWAN

止椀

### SHIRO MISOSHIRU 白味噌汁

white miso soup with Okinawa seaweed

*SANCERRE, 'TERRE DE ST-LOUIS', P&N REVERDY*

*Loire, France*

### MIZUMONO

水物

### SIGNATURE DESSERT デザート

*UMAMI ALEXANDER*

*Diplomatico Mantuano rum, vanilla, rice milk, cream, tonka bean  
coupette glass, straight up*

We ask our guests with allergies or intolerances to make a member of the team aware, before placing an order for food or beverages.

V Vegetarian

For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

VG Vegan

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk.

G Made with ingredients not containing gluten

Prices are in GBP and include VAT at the current rate.

A discretionary service charge of 13% will be added to your bill.

## KAORI MENU

A selection of signature Japanese dishes especially chosen to complement each other, the Kaori tasting menu is best enjoyed with company – friends and family.

74 per person  
available for parties of two or more  
beverage flight 38 per person

OMUKO  
向付

HAMACHI NAMA WASABI ハマチ薄造り  
Zeeland yellowtail sashimi with truffle black pepper ponzu

TSUKIDASHI  
付

JAPANESE WAGYU TSUKUNE SANSHO YAKI 和牛つくね山椒焼き  
Wagyu croquette with pan fried lotus root

*PINOT NOIR 'JOHANNES', JULG*  
*Pfalz, Germany*

SUNOMONO  
酢物

ABURI HOTATE CRUNCHY KAISO 炙り帆立と海藻  
soy seared scallop and seaweed salad with yuzu dressing

*KEIGETSU 'JOHN', SPARKLING*  
*Keigetsu, Japan*

YAKIMONO ICHI  
焼物一

GINDARA MIRIN WITH KANZURI MISO 銀鱈みりん、寒ざり味噌  
black cod with yuzu chilli miso

YAKIMONO NI  
焼物二

KAMO KUNSEI YAKI 燻製かもロース  
chargrilled and lightly smoked aged duck breast with yuzu sauce

*TAMAGAWA 'HEART OF OAK', JUNMAI TOKUBETSU*  
*Kinoshita, Japan*

SUSHI  
寿司

SPICY MAGURO MAKI スパイシーツナ巻  
spicy chu toro with tobiko and cucumber

CRUNCHY KANI MAKI クランチーかに巻  
Cornish crab with avocado and kanpyo

INARI MAKI いなり巻き  
fried tofu and caramelised onions

TOMEWAN  
止椀

SHIRO MISOSHIRU 白味噌汁  
white miso soup with Okinawa seaweed

*MALBEC, ACHAVAL FERRER*  
*Mendoza, Argentina*

MIZUMONO  
水物

SIGNATURE DESSERT デザート

*UMAMI ALEXANDER*  
*Diplomatico Mantuano rum, vanilla, rice milk,  
cream, tonka bean*

## HANA MENU

A showcase of traditional Japanese dishes, the Hana tasting menu is named after the Japanese word for flower.

59 per person

available for parties of two or more

beverage flight 28 per person

### MUKOZUKE

向付

### SASHIMI OMAKASE おまかせ刺身三種

Chef's choice of 3 kinds of sashimi

### SAKIZUKE

先付

### GYU TATAKI ビーフたたき

seared rib eye beef with sesame and egg mustard sauce

### NASU GOMA ARARE 揚げ茄子と無花果の胡麻みそ

aubergine with fresh fig and roasted sesame miso sauce

*PINOT GRIS, MT DIFFICULTY*

*Central Otago, New Zealand*

### AGEMONO

揚物

### KISETSU TEMPURA MORIAWASE 天ぷら盛り合わせ

prawn and seasonal vegetable tempura

### YAKIMONO

焼物

### SALMON MISOYAKI サーモン味噌焼き

chargrilled Scottish salmon with teriyaki

*WILDFLOWER, J LOHR*

*Monterey, USA*

### SUSHI

寿司

### ABURI SALMON MAKI 炙りサーモン巻

seared salmon and avocado

### SPICY CHIRASHI MAKI スパイシーちらし巻き

assorted spicy sashimi and cucumber

### INARI MAKI いなり巻き

fried tofu and caramelised onion

### TOMEWAN

止椀

### SHIRO MISOSHIRU 白味噌汁

white miso soup with Okinawa seaweed

*AKASHI-TAI*

*Akashi, Japan*

### MIZUMONO

水物

### SIGNATURE DESSERT デザート

*MOSCATO D'ASTI, GD VAJRA*

*Piedmont, Italy*

## SHOJIN MENU

Influenced by the seasons, the Shojin tasting menu is a celebration of fresh and vibrant vegetables chosen at their best.

59 per person  
available for parties of two or more  
beverage flight 28 per person

A la carte price

OWAN  
お椀

SHIRO MISOSHIRU 白味噌汁<sup>VG</sup>  
white miso soup with Okinawa seaweed

SAKIZUKE  
先付

HOMEMADE YAKI GOMA KUZUTOFU 焼き胡麻豆腐<sup>VG</sup>  
dried shiitake and kelp broth with sesame, fresh wasabi and summer truffle

*PINOT GRIS, MT DIFFICULTY*  
Central Otago, New Zealand

NIGIRI & MAKI  
握り、巻き

GOSHIKI SUSHI 五色寿司<sup>VG</sup>  
Chef's choice of nigiri, maki and gunkan

AGEMONO  
揚物

NAMAYASAI FARM TEMPURA 天ぷら<sup>VG</sup>  
assorted seasonal vegetable from Namayasai farm

SHIIZAKANA  
強肴

DAIZU KUSHI YAKI 大豆焼き<sup>VG</sup>  
pan fried homemade crunchy tofu cake and grilled garden pea

*WILDFLOWER, J LOHR*  
Monterey, USA

TSUKEMEN  
つけ麺

HIYASHI CHASOBA 冷やし茶蕎麦<sup>VG</sup>  
chilled green tea soba noodle with chargrilled asparagus, aubergine and mooli

*AKASHI-TAI*  
Akashi, Japan

DESSERT  
デザート

TSUYU 梅雨<sup>VG</sup>  
organic dark chocolate, cherry, cocoa, ginger and almond sorbet

*MOSCATO D'ASTI, GD VAJRA*  
Piedmont, Italy