

KOYN

JAPANESE ♦

TASTE OF KOYN £78pp

(2 people minimum)

Sake Flight £39pp

Classic Wine Pairing £50pp | Prestige Wine Pairing £85pp

TUNA SENBEI

yuzu chili miso

YELLOWTAIL

truffle soy

KOYN SALAD

green leaves,
seasonal vegetables

KOYN SUSHI SELECTION

Imperial Oscietra Caviar (8 grams) + 40pp

ROCK SHRIMP TEMPURA

spicy citrus honey

CHILEAN SEABASS

wasabi shiso salsa verde

YUZU MERINGUE TART

yuzu, raspberry



Detailed allergen information is available on request. All prices include VAT.
A discretionary 10% service charge and a 5% cover charge will be added to your bill.

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FEAST OF KOYN £98pp

(2 people minimum)

Sake Flight £39pp

Classic Wine Pairing £50pp | Prestige Wine Pairing £85pp

LOBSTER AVOCADO SENBEI

yuzu truffle miso

CHU TORO

sudachi soy, wasabi salsa

SPINACH OHITASHI

white sesame, kizami yuba
& ponzu

KOYN SUSHI SELECTION

Imperial Oscietra Caviar (8 grams) + 40pp

BLACK COD

yuzu miso

BEEF TENDERLOIN

yakiniku sauce

WARM DARK CHOCOLATE FONDANT

dulce de leche ice cream, chocolate crumble



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WINE PAIRING

Classic Wine Pairing £50pp

NV Billecart-Salmon
Brut Réserve, Champagne,
France

2020 Chardonnay
Catena Alta, Mendoza,
Argentina

2018 Cabernet Sauvignon
Tignus, Prime Spot, Western Cape,
South Africa

2014 Sauternes
Castelnau de Saudiraut, Bordeaux,
France

Prestige Wine Pairing £85pp

NV Billecart-Salmon
Brut Blanc de Blanc, Champagne,
France

2022 Puligny Montrachet
Les 8 Climats, Alain Chavy,
Burgundy, France

2015 Chateau La Garde
Pessac-Leognon, Bordeaux,
France

2019 Tokaji Aszu 3 Puttonyos
Oremus, Tokaji,
Hungary

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SAKE FLIGHT £39_{pp}

Hand-picked by our resident sake sommelier KOYN's sake flight is crafted to capture the three stages of the Japanese seasons.

HASHIRI the beginning 40ML

Represented by the **KOYN Junmai Ginjo**

Grade - Junmai Ginjo | Akita, Japan

delicate with aromas of melon and white peach

SHUN the peak 40ML

Represented by the **Dewazakura Oka Ginjo**

Grade - Junmai Ginjo | Yamagata, Japan

soft and aromative with notes of white grape

NAGORI the end 40ML

Represented by the **Dassai 23 Junmai Daiginjo**

Grade - Junmai Daiginjo | Yamaguchi, Japan

*floral aromas with a palate reminiscent of honey
and an elegant lasting finish*