



Deluxe Menu £110 Per person

Welcome Glass of Taittinger Brut

STARTERS

SALMON TARTARE

Wasabi, mint, coriander and tobiko caviar

VEGETABLE GYOZA

Steamed Japanese dumplings and dipping sauce

CHICKEN GYOZA

Steamed Japanese dumplings and dipping sauce

MAIN PLATES

SEARED MISO MARINATED SIRLOIN

Charred corn wasabi crunch

SOYA AND MAPLE GLAZED SALMON

Asparagus and shimeji mushroom

ROAST AUBERGINE MISO GLAZE

Spring onions, and chilli

DESSERTS

APPLE AND HAZELNUT CRUMBLE

Sake parfait

MATCHA TEA FONDANT

Raspberry sorbet, honeycomb

MOCHI

Seasonal selection of the day

As allergens are present in our kitchen and some ingredients have "may contain" warnings, we cannot guarantee menu items will be completely free from an allergen.

A discretionary 12.5% service charge will be added to your final bill.