



UTAGE

£150

SALMON ROE CHAWANMUSHI

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SEASONAL HORS D'OEUVRE

Chef selection of 3 appetizers

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PRAWN & VEGETABLE TEMPURA

Lightly buttered and fried prawn and vegetable

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LOBSTER TAIL

Canadian lobster tail served with ponzu and tomato sauce

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KAGOSHIMA WAGYU

Traditional Japanese A5 meat

KOBE GYU (+70)

Highly marbled Japanese meat produced exclusively in Kobe

FRIED RICE

MISO SOUP

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DESSERT