

Spring Kaiseki Menu

£155

Prestige Wine or Sake pairing for an additional £95

Mukozuke

Kombu cured Dorset Arctic char, rhubarb, white asparagus, wasabi, tosazu jelly

Nimonowan

Fine clear soup, oyako-dofu, River Severn elvers and Northern Irish wild eel

Tsukuri

Line-caught Cornish white fish "Ike-Jime" usuzukuri
(Message from Chef Yoshi in his own wood block print)

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Selection of fish of the day

Atsumono

"Yose-haruyasai" cherry prawn and vegetables

Yakimono

Japanese Wagyu beef, morel, potato sakura mochi, mountain vegetables

Hashiyasume

Truffle seaweed, scallop, abalone sea water

Gohan

"Yaki-onigiri" Japanese butterbur and homemade pickles

Dessert

Cherry blossom on the shore, "Kinobi" Kyoto gin

The Kaiseki menu is devised to be enjoyed by the whole table.
A discretionary 12.5% service charge will be added to your bill