

Sample Kaiseki Menu

£180

Wine or Sake pairing £95

Prestige Wine or Sake pairing £220

Non-alcoholic pairing £65

Mukozuke

Soy washed Ikejime Cornish seabass, Japanese herbs irizake

Nimonowan

Fine clear soup, Cornish spider crab & prawn shinjo, winter vegetables, yuzu

Tsukuri

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

&

Selection of fish of the day

Agemono

"Norimaki" Scottish diver scallop tempura

Atsumono

"Daigo"

Winter black truffle, clotted cream, seasonal vegetables hot pot

Hashiyasume

Cordyceps and enoki mushroom, seared Cornish squid, karashi-sumiso

Gohan

Red meat nigiri sushi

Sika deer, Japanese wagyu, black truffle, akadashi miso soup

Dessert

Rice feast

Amazake white & brown rice porridge, shiro miso rice cake

Shio-koji ice cream, yuzu

The Kaiseki menu is devised to be enjoyed by the whole table.

Please note that last order for our Kaiseki menu is 2pm for lunch and 10pm for dinner.

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