

TASTING MENUS

KIWAMI / PINNACLE £140 PER PERSON

TO SHARE. MINIMUM 2 PEOPLE

Edamame VE/GF

Steamed Edamame with smoked sea salt

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Akami Sashimi TUNA GF

Sake Sashimi SALMON GF

Hamachi Sashimi YELLOWTAIL GF

Suzuki SEA BASS GF

Tai Sashimi SEA BREAM GF

A5 Wagyu Gunkan GF

A5 Wagyu, wasabi ponzu

Salmon Carpaccio GF

Beetroot salmon carpaccio, sesame dressing, sweet potato crisps & purple shiso cress

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Spicy Tuna Maki

Negitoro Tuna, spring onion & wasabi ponzu

Soft Shell Crab Maki

Soft shell crab, cucumber, avocado & wasabi mayo

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Ebi Tempura TIGER PRAWN

Tensuyu sauce

Kinoko Gyoza VE

Spicy mushroom dumplings

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Yakitori Tare CHICKEN

Thigh, inner & oyster thigh

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Tai Soboro Don MINCED SEA BREAM BOWL GF

Rice, fish broth, kizame nori, spring onion, poached egg, bubuarare & truffle

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Black Cod GF

Plum miso & pickled vegetables

Oyster Mushrooms V/GF

Truffle ponzu butter sauce

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Dessert Platter

東京の狼たち

*Sample menu, subject to change

TASTING MENUS

KAISEKI / SEASONAL £90 PER PERSON

TO SHARE. MINIMUM 2 PEOPLE

Edamame VE/GF

Steamed Edamame with smoked sea salt

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Akami Sashimi TUNA GF

Sake Sashimi SALMON GF

Tai Sashimi SEA BREAM GF

Salmon Tartare GF

Spicy sesame salmon

Sesame Salmon Gunkan GF

Salmon & spicy sesame

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Black Cod Tempura

Tensuyu sauce

Sea Bass Maki

Sea bass, pickled daikon, avocado & tempura flakes

Tori Gyoza

Chicken & ginger dumplings

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Tori Soboro Don MINCED CHICKEN BOWL

Rice, chicken broth, kizame nori, spring onion, poached egg
& truffle

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Teriyaki Salmon

Pickled vegetables

Nasu Dengaku AUBERGINE VE

Spicy miso glaze

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Dessert Platter

東京の狼たち

*Sample menu, subject to change

TASTING MENUS

SHŌJIN RYŌRI / VEGETARIAN £70 PERSON

TO SHARE. MINIMUM 2 PEOPLE

Edamame VE/GF

Steamed Edamame with smoked sea salt

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Vegetarian Selection of Nigiri & Gunkan

Crispy Plum Miso Tofu VE

Crispy karaage coating & vegan citrus mayo

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Kinoko Gyoza VE

Spicy mushroom dumplings

Vegetable Maki

Asparagus, japanese omelette, avocado & pickled vegetables

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Shishito Yaki PADRON PEPPER VE/GF

Padron Peppers, plum miso sauce, sesame seeds

Shiitake Yaki MUSHROOM V

Shiitake & spiced butter

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Hogushita Kinoko PULLED MUSHROOMS VE/GF

Japanese BBQ sauce & baby gem leaves

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Tenderstem Broccoli VE/GF

Moromi miso & garlic chips

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Dessert Platter

東京の狼たち

*Sample menu, subject to change