

TASTING MENU

£110 per person

TUNA TARTARE SALAD Diced Tuna, Radish, Onion, Rocket, Pomegranate, Wasabi

SASHIMI MORIAWASE Chef's Selection of Assorted Sashimi, Wasabi, Shoyu, Pickled Ginger

SEARED A5 WAGYU BEEF NIGIRI

PONZU HAMACHI CARPACCIO Thinly Sliced Yellowtail, Radish, Pomegranate, Truffle Ponzu Dressing

WAGYU TATAKI Seared Kagoshima A5 Wagyu Beef, Truffle, Bulgogi Sauce, Mustard Mayonnaise

TEMPURA PRAWNS Deep Fried Prawns & Vegetables, Dendashi

MISO BLACK COD Miso Marinated Black Cod, Fried Rice, Green Chilli

BANANA TEN Coconut Tempura Fried Banana, Vanilla Ice Cream, Palm Sugar Syrup

Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Detailed information can be provided upon request. Please note a discretionary optional service charge of 12.5% will be added to your bill.

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VEGAN TASTING MENU

£90 per person

VEGAN TUNA TARTARE SALAD Diced Vegan Tuna, Radish, Onion, Rocket, Pomegranate, Wasabi

ENOKI MUSHROOM NIGIRI

GREEN DRAGON ROLL Vegan Salmon, Avocado, Pickled Ginger, Cucumber, Shiso, Sweet Chilli Sauce

VEGETABLE GYOZA
Pan Fried Vegetable Dumplings, Crispy
Rice Noodles, Dendashi

YASAI TEMPURA Deep Fried Seasonal Vegetables, Dendashi

JAPCHE NOODLES
Korean Style Glass Noodles, Truffle,
Mixed Mushrooms, Spring Onion, Carrot

YASAI ITAME Tenderstem Broccoli, Enoki Mushroom, Crispy Leek, Mushroom & Soy Dressing

MISO NASU Miso Glazed Grilled Aubergine, Enoki Mushroom, Steamed Rice

BANANA TEN
Coconut Fried Tempura Banana,
Vegan Coconut Ice Cream

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