

## SIGNATURE MENU

£71 per person

available for parties of two or more

*Beverage flight £38 per person*

### SOUP

スープ

### SHIRO MISOSHIRU 白味噌汁

white miso soup with nameko mushrooms

or

### AKADASHI 赤出し

red miso soup with asari clams

### TOJI AND TONIC

*Akashi-Tai sake, Akashi-Tai umeshu, Luxardo Maraschino, raspberry, pink grapefruit, tonic water sake carafe and cup, straight*

### SASHIMI

刺身

### HAMACHI NAMA WASABI ハマチ薄造り

thinly sliced yellowtail sashimi with truffle black pepper ponzu

### KEIGETSU 'JOHN', SPARKLING

*Keigetsu, Japan*

### HASSUN

八寸

### MAGURO KIMI SHOYU マグロ黄身醤油

tuna with egg yolk soy sauce

### KAMO KUWAYAKI 鴨の鉄焼き

duck with shichimi pepper sauce

### EBI TEMPURA 海老天ぶら

prawn tempura with ichimi sauce

### AGENASU GOMAMISO 揚げ茄子と無花果の胡麻みそ

fried aubergine with fresh fig and roasted sesame miso sauce

### PINOT GRIS, MT DIFFICULTY

*Central Otago, New Zealand*

### NAKACHOKU

中猪口

### YUZU GRANITÉ 柚子グラニテ

yuzu sorbet with champagne gelée

### MAIN COURSE

メインコース

### CHILEAN SEA BASS CHAMPAGNE YUZU MISO チリアンシーバスシャンパン 柚子味噌

chilean sea bass with champagne yuzu miso sauce

### SIRLOIN SUMIYAKI サーロイン炭焼

chargrilled sirloin beef with mooli ponzu

### TAMAGAWA 'HEART OF OAK', JUNMAI TOKUBETSU

*Kinoshita, Japan*

### SUSHI

寿司

### SPICY MAGURO MAKI スパイシーツナ巻

spicy tuna with tobiko and cucumber

### CRUNCHY KANI MAKI クランチャーかに巻

snow crab with avocado and kanpyo

### ABURI SALMON MAKI 炙りサーモン巻

seared salmon and avocado

### MALBEC, ACHAVAL FERRER

*Mendoza, Argentina*

### DESSERT

デザート

### SIGNATURE DESSERT

### UMAMI ALEXANDER

*Diplomatico Mantuano rum, vanilla, rice milk, cream, tonka bean coupette glass, straight up*

## SIGNATURE MENU

£54 per person

available for parties of two or more

Beverage flight £28 per person

### SOUP

スープ

SHIRO MISOSHIRU 白味噌汁

white miso soup with nameko mushrooms

or

AKADASHI 赤出し

red miso soup with asari clams

TOJI AND TONIC

Akashi-Tai sake, Akashi-Tai umeshu, Luxardo Maraschino, raspberry, pink grapefruit, tonic water  
sake carafe and cup, straight

### SASHIMI

刺身

SUZUKI USUZUKURI 鱈薄造り

thinly sliced sea bass sashimi with chilli ponzu

### HASSUN

八寸

SALMON KUNSEI 燻製サーモン

slightly smoked salmon with wasabi sauce

GYU TATAKI ビーフたたき

seared sirloin beef with sesame dressing

KURO SHICHIMI SQUID 烏賊と黒七味ソース

deep fried squid with creamy ichimi sauce

AGENASU GOMAMISO <sup>▽</sup> 揚げ茄子と無花果の胡麻みそ

fried aubergine with fresh fig and roasted sesame miso sauce

PINOT GRIS, MT DIFFICULTY

Central Otago, New Zealand

### MAIN COURSE

メインコース

SALMON HOBAYAKI サーモン朴葉焼

chargrilled salmon on hoba leaf with teriyaki

KAMO KUNSEI YAKI 燻製かもロース

slightly smoked warm roasted duck breast

WILDFLOWER, J LOHR

Monterey, USA

### SUSHI

寿司

SALMON AVOCADO MAKI サーモンアボカド巻

salmon and avocado

SPICY CHIRASHI MAKI スパイシーちらし巻き

salmon and white fish with avocado and cucumber

CRUNCHY YASAI MAKI <sup>▽</sup> クランチャー野菜巻き

red pepper tempura with avocado and tenkatsu

AKASHI-TAI

Akashi, Japan

### DESSERT

デザート

SIGNATURE DESSERT

MOSCATO D'ASTI, GD VAJRA

Piedmont, Italy

# VEGETARIAN MENU

£45 per person

## SOUP

スープ

SHIRO MISOSHIRU 白味噌汁

white miso soup with nameko mushrooms

## HASSUN

八寸

HORENSO GOMAAE 法蓮草胡麻和へ

sesame spinach with cassava chip

AVOCADO TARTARE アボカドタルタル

avocado with sesame ponzu

AGENASU GOMAMISO 揚げ茄子と無花果の胡麻みそ

fried aubergine with fresh fig and roasted sesame miso sauce

TOFU DENGAKU 豆腐田楽

tofu skewer with miso

## SALAD

サラダ

KAIISO SALAD 海藻サラダ

4 kinds of fresh seaweed with yuzu dressing

## MAIN COURSE

メインコース

KISETSU YASAI TEMPURA 野菜天ぷら

seasonal vegetable tempura

TERIYAKI TOFU 豆腐陶板

tofu with teriyaki sauce

## SUSHI

寿司

INARI MAKI いなり巻き

fried tofu and caramelised onions

SPICY VEGETABLE CHIRASHI MAKI スパイス野菜巻き

kinpira with avocado and cucumber

CRUNCHY YASAI MAKI クランチャー野菜巻き

red pepper tempura with avocado and tenkatsu

## DESSERT

デザート

## SIGNATURE DESSERT