

Canapes

Saikyo Mackerel

Mackerel marinated in sweet saikyo, grilled & served on a seaweed cracker with black radish

Miso Salmon

H. Foreman & Son smoked salmon, baked rice cracker, yuzu pearls & avocado cream

Black Cod

Grilled garlic miso marinated black cod with compressed pickled cucumber & squid ink aioli

Karaage

Perfectly fried chicken with garlic miso mayonnaise

Braised Pork Belly

Slow cooked pork belly glazed in teriyaki & rolled in squid tempura

Chicory Salad

Shiitake mushroom, radish, aged tofu & shiso in a chicory cup

Home Made Gyoza

Crispy fried gyoza filled with wild wakame seaweed, chilli & ginger



Bowl Food

Agedashi Tofu V

Fried tofu in a seaweed broth served with chopped spring onion & grated mouli

Shoyu Beef Ramen

Seared beef bavette served in a soy & miso broth with quail's eggs, chilli, chives and soba noodles

Seabream Nitsuke

Seabream cooked in sake & soy served with steam white rice & scallion

Steamed Clams

Clams steamed in sake, chilli and spring onion broth

Miso Glazed Aubergine V

Grilled miso aubergine roll, topped with a pickled vegetable salad

Citrus Salmon Ceviche

Citrus cured salmon on fresh avocado, orange segments & spring onion

Buta No Kakuni

Glazed sous- vide pork belly with pickled ginger, wakame seaweed and puffed crackling



Plated Menu

Roku Cured Tuna

Roku gin cured tuna with yuzu gel, wasabi cured roe & pickled cucumber

Wagyu Beef Tataki

Wagyu beef lightly marinated and seared served with white & red miso pearls, sour plum & dressed mizuna leaf

Roasted Vegetable Salad

Roasted negi & kabu with lotus root crisps, seaweed & nut dressing

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Katsu Chicken

Roasted chicken breast with a panko crumb, with an asparagus sushi roll, sweet potato puree & katsu sauce

Octopus

Sous-vide octopus with okonomiyaki inspired bubble & squeak, wakame, nori powder & teriyaki sauce

Shiso Tofu

Pan seared tofu with roasted napa cabbage topped with shiso & hazelnut pesto

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Matcha Brulee

Set green tea crème brulee with caramelized Sugar

Yuzu Parfait

Frozen yuzu parfait with a coco butter shell served on a sable base

Layered Panna Cotta

Sake jelly, fruit compote & cherry blossom



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