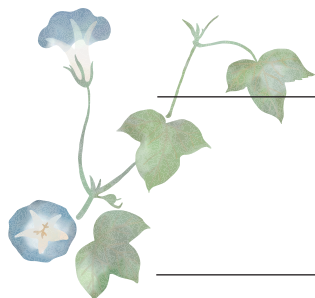


CLASSIC SUMMER KAPPO



SOUP

Summer Corn Soup

Sweet corn, onion and dashi broth, served cold

APPETISERS

Alfonsino Ponzu

Lightly scalded, served with onion, ginger, shiso, and ponzu sauce

Foie Gras Miso Monaka

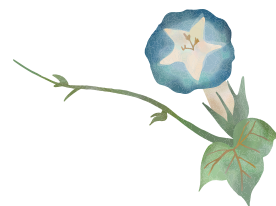
Crisp rice wafers stuffed with Saikyo miso marinated foie gras, dates paste, smoked radish, and fresh apple

Cold House-made Tofu

Served with umami dashi sauce

King Prawn Tempura with Matcha Salt

King prawn and seasonal vegetables tempura



MAIN -CHOICE OF ONE

Lamb Chop

Served with yuzu chilli garlic miso

Iberico Pork

Charcoal-grilled Iberico pork marinated in white miso. Sake lees and salt koji sauce

Guinea Fowl

Charcoal-grilled guinea fowl, yakitori style

Roasted Duck

Served with a refreshing yuzu sauce

Fish of the Day

Charcoal grilled white fish, served with wasabi and watercress sauce

Japanese Wagyu Steak

*(supplement +£18)
A5 sirloin simply charcoal-grilled to showcase its marbling*

Japanese Wagyu

Shabu-Shabu
*(supplement +£20)
Thinly sliced A5 sirloin lightly cooked in a dashi broth*

NIGIRI SUSHI

Chef's Selection of Three Nigiri

Seasonal fish, prepared to order

MAKI & SOUP

Yellowtail Namerou

Chopped yellowtail, shiso, spring onion, sesame, green chilli, chick pea miso

Miso Soup

With seasonal ingredients

DESSERT

Matcha Basque Cheese Cake

With strawberry compote

£150

Wine & Sake Pairing £70 / Special Pairing £145 / Prestige Pairing £200 / Non-Alcoholic Pairing £65

If you have a food allergy or a dietary, please inform a member of the staff.

Discretionary 15% of service charge will be added to your bill.