



◯ M A K A S E M E N U £ 3 0 P P

The traditional approach to a chef's menu - each dish prepared & presented one at a time showcasing the whole chicken

◯ T S U M A M I / S N A C K S

Spicy salmon tartare on tempura nori
Aubergine ohitashi
Edamame & fresh horseradish

Y A K I T O R I

Sasami | Fillet in wasabi & shiso
Negima | Thigh & spring onion
Tebasaki | Wings with lemon & togarashi
Kawa | Skin

Break: Tsukemono | Housemade pickles

Reba | Liver OR Hatsu | Hearts & bacon
Rasu | Inner thigh & tare
Tsukune | Minced chicken with egg yolk
Ochazuke | Rice with genmai cha & chicken broth

D E S S E R T

Yuzu sorbet & plum granita

