

Lunch Set Menu

3 Courses £32

Wood Fired Sourdough, Whipped Miso Butter
&
Edamame, Moromi Miso

3 Piece Nigiri Selection
Or
Yuzu Trout Maki

Chicken Karaage, Espelette Mayo, Spring Onion
Or
Tuna Tataki, Karashi Miso, Grapefruit

Rice Pots

Chalkstream Trout, Teriyaki, Shiso
Or
Wild Mushroom, Egg Yolk
Or
35 Day Aged Beef Short Rib, Roscoff



SUSHI	sashimi selection 4pc	18
	nigiri selection 3pc	18
MAKI & TEMAI	yuzu trout maki	9
	toro taku temaki, kizami & sansho	9.5
	glazed eel and tamago maki	16
NIBBLES	edamame, moromi miso	4
	crispy steamed buns	4
	japanese house pickles	5
	oyster, sweet sake, finger lime	5
	smoked aubergine, sesame, shiso	6
	cod's roe, chilli crisp, furikake	8
SMALL PLATES	oyster & cauliflower mushroom skewer, yuzu glaze	8
	agedashi tofu, leek, myoga, ginger	9
	chicken karaage, shichimi mayo, spring onion	9
	crispy chicken sando, curry & shiso slaw	10
	seaweed salad, sesame, almond, chilli oil	12
	lamb belly skewer, curry emulsion	12
	tuna tataki, karashi miso, grapefruit	19
	aged beef bavette tartare, sansho pepper, sourdough crisp	19
CLAYPOTS	wild mushroom, egg yolk	26
	ikijime chalkstream trout, teriyaki, shiso	28
	35 day aged short rib, roscoff onions	29
DESSERT	raspberry sorbet	6
	matcha brulee	9
	yuzu meringue pie	10

Items may contain allergens. Please inform the team of any allergies or dietary requirements.
15% discretionary service charge will be added to your bill, 100% of all tips and service go to the team.