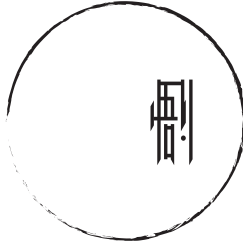


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TASTING MENU

75

Sushi & Sashimi Platter

*Salmon and Tuna Sashimi, Hamachi and Salmon Nigiri,
Crab California Roll*

Miso Soup

Langoustine, Tofu, Spring Onion

Ebi and Yasai Tempura

Mooli Tempura Sauce

Karaage

Fried Chicken, Tobiko, Sweet Syrup

Scallops

Grilled Sea Scallops, Preserved Lemon

Duck Breast

*Grilled Honey and Soy Duck, Tender Stem Broccoli, Mooli, Plum Sauce,
Sesame Foam*

Lamb Cutlet

*Grilled Pink Pepper Lamb Cutlet, Sesame Heritage Carrot, Yuzu, Mint
Yogurt*

Baked Mount Fuji

Matcha Ice-cream, Meringue, Japanese Whisky

WINE PAIRING

Flight 1 40

Riesling, White Rabbit, Germany

Saint-Roch Provence Rosé, Les Maitres Vignerons, France

Ridgeview, Bloomsbury, England

Gamay Vin De France, Duboeuf, France

Kabuki Momoshu Peach Sake, SOA, England

Flight 2 55

Albariño Sobre Lías, Casal Caeiro, Spain

Calafuria Rosato, Tormaresca, Italy

Champagne EPC Brut, France

Brouilly, Domaine de la Martingale, France

Kabuki Momoshu Peach Sake, SOA, England

Prices per person. Minimum 2 people.

If you have any food allergies or intolerances, please speak to a member of our team. A discretionary 12.5% service charge will be added to your bill.

SATORI NO AJI

Taste of a Moment

This taste, this time -
a fleeting world, never the same,
each flavor a gift.