

Plant-based Menu

£85 per person

Roasted Beetroot Tar-Tar Chips
Tahini miso

Avocado Crispy Rice
Yuzu emulsion, wasabi soy

Foraged Wild Mushroom Miso Soup
Daikon, mitsuba, sesame oil, shojin stock

Cured Heritage Tomato Yuzu Ceviche
Yuzu aji Amarillo

Spinach and Seaweed Salad
Sweet sesame soy, goma-dare vinaigrette

“Hiryozu” Style Tofu Steamed Mini Burger Bun
Cherry tomato, pomodoro miso

Nasu-dengaku
Double cooked aubergine, red and white “dengaku miso”

Shojin Sushi Selection
Avocado with bubu-arare rice cracker, yuzu emulsion
Grilled shiitake mushroom Gunkan-style with truffle soy
“Inari” braised tofu skin with sweet balsamic soy, Kayaku rice

Assorted Vegetable Roll
Preserved spiced yuzu zest

Chef’s Selection of Sorbet

Upgrade your menu to add a glass of champagne/English sparkling wine on arrival
(1 glass per person)

Gusbourne Brut Reserve 2020 - £19 per person

Philippe Gonet Blanc de Blancs NV - £22 per person

Billecart-Salmon Rosé NV - £26 per person

Tattinger Brut Millésimé 2015 - £34 per person