

The Collection



STARTERS

wagyu beef tataki with fresh daikon& tahoon cress	17
kizushi salmon with tempura chives& ponzu sauce	11
tempura rock prawns with spicy sauce, mizuna salad & shiso dressing	12
thinly sliced matured beef with pea shoot	12
seared tuna with mixed leaves & apple & ginger dressing	11
lobster with green mango, mint, ruby chard & thai dressing	16
crispy soft shell crab with mizuna leaves & wasabi sauce	13
foie gras with tozazu sauce & crispy won tons	14
agedashi tofu with grated daikon & fresh ginger	12

MAINS

ostrich tenderloin with rendang sauce & steamed bok choi	20
duck breast served with foie gras marinated in saiko miso	19
zuke beef sliced fillet grilled with karami sauce & spring onions	24
teriyaki salmon with nashi pear & chili	20
spicy miso glazed black cod with sticky rice & pickled vegetables	24
yuzu scallops with citrus dressing, aubergines & oyster mushrooms	20
kuroi seabass with grilled shishito pepper & black truffle sauce	22
grilled aubergine with miso, sautéed wild mushrooms & crispy lotus roots	14

DESSERTS

baked tonka beans cheesecake served with poached apricots & a milk chocolate vodka	8
chocolate & green tea fondant served with a vanilla ice cream	8
japanese supreme with a chocolate ganache & almond biscuit	8
white chocolate mousse with red fruit coulis served with strawberry & raspberry sorbet	8

menu subject to change/Some dishes may contain common allergens