

Vegan Menu

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| Small Eats | Lemon and shichimi sea salt edamame (231 kcal) | 9 |
| | Avocado tartare, kohlrabi salad and ama soy (245 kcal) | 8 |
| | Courgette tataki with truffle ponzu (163 kcal) | 12 |
| | Salad of French beans, fresh basil and aged balsamic (191 kcal) | 8 |
| Signatures | Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (361 kcal) | 14 |
| | Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale (243 kcal) | 14 |
| | Kohlrabi salad with crispy leeks and white Goma dressing (131 kcal) | 8 |
| | Roasted aubergine with Goma glaze (222 kcal) | 15 |
| | Chargrilled cabbage steak in jalapeño truffle dressing (564 kcal) | 12 |
| Desserts | Kudamono | 10 |
| | Exotic fruits with blackcurrant sorbet (363 kcal) | |

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.