



SMALL PLATES

- Mushroom & hojicha broth (v) 4
Pickles and ferments (v) 5
Soromame tofu, peas and wild garlic (v) 6
Reblochon and jambon de bayonne croquette (2) 12
Raw stone bass, winter tomatoes and daikon 14
Puntarelle and Dandelion tempura, sauce gribiche 13
Chicken tsukune, fresh peas, lardo and smoked broth 14

FROM THE GRILL

- Jerusalem artichokes and kale tops with barley miso (v) 6
Chicken thighs, wild garlic, ponzu 9
Squid, cavolo Nero and xo sauce 10
Dry-aged rump cap, tokyo turnips 14

TO SHARE

- Halibut, calcotes, clams and sea herbs 56
Pork katsu, castlefranco and sesame dressing 36
Short-rib clay baked rice donabe 36
Maitake and champignon de paris clay baked rice donabe (v) 35

SIDES

- Cucumber and seaweed salad (v) 7
Pink fir potatoes, rainbow chard and walnut miso (v) 7
Steamed rice (v) 5

DESSERT

- Kumquat & kinako set custard 8