

* chef's suggestion in march *

seasonal dish



shabu shabu set

£35

per person

* assorted sashimi
* steamed egg custard
* shabu shabu
* udon noodle

- ※ The beef we are serving is from the Donald Russell by appointed to her majesty the queen.
- ※ minimum order of two persons.
- ※ not available in the private rooms.

dinner course of the month

- ◆ asparagus dressed with a bonito soy sauce, accompanied with bagna cauda
 - ◆ seabass sasimi with 'shiso' herb citrus soy dressing
or
spicy tuna roll
 - ◆ prawn tempura spring roll with sesame chill sauce
 - ◆ grilled organic pork with miso
 - ◆ bamboo shoot and seaweed rice, accompanied with miso soup and pickles
- if you prefer sushi, assorted nigiri-sushi and rolled sushi, these are available at an additional charge of £10 per person
- ◆ home made almond jelly made with soy milk, green tea crepe with strawberry and sweet red beans
or
afogato(vanilla ice cream in espresso coffee)
or
assorted fruit

£38

* a service charge(12.5%) will be added to all bills.