

YAKINIKU EXPERIENCE

Tasting Menu

STARTERS

Mizuna Salad (G)
Daikon, Shiso, Myoga, Ikura

Yasai Gyoza (V, G)
Ginger, Garlic, Layu No Tare

Moriawase Temaki
Chef's Choice of Daily Hand Roll

MAINS

Wagyu Strip Loin Japanese A4, 50g

House Made Tsubo-Zuke Harami

Hanasaki Zabuton

SIDES

Spinach Ohitashi, Mushroom Aonori (G)

Leaf Salad, Assorted Tsukemono Pickles (V, G)

Garlic Rice (VG)

Homemade Kimchi (VG)

SAUCES

Apple Koji Yakiniku Sauce (V)

Egg Yolk Soy Sauce (VG)

Shiso Miso (V, G)

Hokkaido Sea Salt (V)

Sesame Oil (V)

DESSERT

Matcha Mille Crepe, Whipped Crème Fraiche (VG, G, D, N)

SUPPLEMENTS

Beef Tartare (G)
Toast Brioche, Oscietra Caviar

Moriawase Premium
Seafood Sahimil Platter

Local Beef Fillet 50g

Wagyu A5 Tenderloin 50g

A4 Kagoshima Wagyu Udon

Hand Dived Scallop piece

YAKINIKIDS MENU

STARTERS

Yasai Gyoza (V, G)
Ginger, Garlic, Layu No Tare

Sashimi platter 6 pieces
3 pieces of tuna, 3 pieces of salmon

MAINS

Organic chicken breast
Wagyu strip loin A4

SIDES & SAUCE

Garlic Rice (VG)
Apple Koji Yakiniku Sauce (V)

DESSERT

Ice cream or sorbet selection

(D) Dairy (G) Gluten (N) Nuts (VG) Vegetarian (V) Vegan

All prices are in Euro and include service and government tax.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.

Our meats origins: France and Japan