

# *A Sky Full of Stripes*

## **Takumi Sashimi**

Ponzu Watermelon  
Compressed Cucumber  
Provance Tomato  
Fermented White Asparagus  
Pickled Myoga  
Truffle & Tomato Tartar

*Moët & Chandon Brut Imperial*

## **Yakiniku**

Slow Cooked Lotus Root  
Pineapple  
Corn on the Cob  
Charred Leeks  
Green Asparagus  
Charred Peppers  
Chef's Selection of Baby Vegetables

*Moët & Chandon Grand Vintage Brut 2015*

## **Pudding**

Japanese Baked Alaska  
Raspberry Red & Rose Pink

*Moët & Chandon Grand Vintage Rose 2015*



Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.