

Balloons in Bloom

Welcome Cocktail

The Surrey Drift – Suntory Toki Japanese Whisky, peach, jasmine, citrus

Starter

Tonic of Botanicals – shiso, nasturtium, artichoke

Tartar Platter

Cucumber	yuzu kosho, shio koji, ginger pearls
Provence Tomato	truffle yuzu miso, fresh truffles
Aubergine	honey vinegar, wasabi
Artichoke	juniper miso
Carrot	egg yolk, myoga, garlic chives

Salad

Seasonal Salad – rhubarb, sour cucumber, sake kasu jelly

Yakiniku

Corn on the Cob
Yuba Tofu Skin
Confit Leek
Sweet Potato
Seasonal Vegetables

with Japanese steamed rice and pickles

Pudding

Origami – matcha, yuzu, opalys chocolate



Every care is taken to avoid cross-contamination from allergens during preparation. However, we do operate in a kitchen that handles allergenic ingredients; we do not have a dedicated allergen-free zone or fryers, and we are not a nut-free establishment.

Yakiniku barbecues are shared for meat, fish and vegetables and may present a risk of cross-contamination.

A discretionary 13.5% service charge will be added to your bill. Suitable for vegetarians.