

*Aki Festive Menu  
£140*

TRUFFLE SALTED EDAMAME (V)

BLUE FIN TUNA TARTARE  
*nuka pickle, jasmine caviar, puffed brown rice, 30yr old soy*

WINTER MATSURI NIGIRI SELECTION  
*Chef's matsuri celebration nigiri*

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WAGYU BEEF & FERMENTED BLACK GARLIC GYOZA  
*truffle onion miso, binchotan potato veil*

HAMACHI MAKI ROLL  
*ohba leaf, takuan, iko togarashi, yukari nori, seabuckthorn*

CITRUS SAKURA NOBASHI PRAWN TEMPURA  
*daikon oroshi, ohba tensu broth*

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LUMINA LAMB CURLETS  
*yuzu natto hhisio fermented kimchi marinade, herb miso, ume boshi*

CARAMELISED BLACK COD  
*chestnut miso, nuka cucumber, yuzu dashi*

ASPARAGUS (V)  
*brown butter hazelnut miso butter, yuzu sesame*

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TAHITIAN VANILLA BRULEE  
*purple satsumaimo, jasmine scented kaki, matcha air*

