

KAISeki-style — Free-flow Brunch

A GLOBAL TASTING EXPERIENCE CRAFTED IN THE SPIRIT OF JAPANESE KAISEKI

UNLIMITED TASTING · FRESHLY COOKED · CALMLY SERVED
£32.00 PER PERSON · SUNDAY 11:00–15:00



THE EXPERIENCE

BEGIN WITH A **FRESH OYSTER**
A WARM **TRUFFLE CHAWANMUSHI**

AND A **NINE-DISH KAISEKI TRAY** OF **A5 WAGYU**, **SEAFOOD**, AND SEASONAL
VEGETABLES – ALL FRESHLY COOKED AND **ENDLESSLY REPLENISHED** WITHIN 60
MINUTES.

ADD ANY À LA CARTE DISH AND ENJOY UP TO 90 MINUTES OF CALM
INDULGENCE.

Opening Bite

- FRESH OYSTER WITH SEA FOAM
- TRUFFLE FLAVOR CHAWANMUSHI

Optional Additions










- Add any main dish from our daytime à la carte menu for +£10 (except Feast)
- Add free-flow sake or champagne for +£15

Friendly Notes

- Each dish is handcrafted in small portions; please allow time for preparation.
- You may reorder dishes freely within your 60-minute brunch time.
- If you add any à la carte dish, your total dining time extends to 90 minutes.
- Please inform our team of any allergies before dining.
- A 12.5% Sustainability & Experience Charge is added to all bills, instead of a service charge, to support our sustainable sourcing, waste reduction, and the continuous enhancement of your dining experience.

Your Kaiseki Tray

NINE HANDCRAFTED DISHES – FRESHLY COOKED
AND FREE-FLOW WITHIN 60 MINUTES.

-  SNOW-SEARED SALMON WITH CITRUS SHIO
-  GOLDEN KING PRAWN BITE
-  FIRST KISS WAGYU SUSHI
-  RAZOR CLAM TEMAKI
-  GRILLED WAGYU SKEWERS WITH FRUIT
-  WAGYU CROQUETTE WITH TRUFFLE CREAM
-  KIMCHI & WAGYU ONIGIRI
-  TUNA GARDEN SALAD
-  SEASONAL VEGETABLES WITH SESAME DRESSING

**NINE DISHES.
ENDLESS FLAVOUR**