



4 Course Degustation Menu

Bonito Tataki

yuzu | daikon | black rice | kombu

Grilled Eryngii

mushroom dashi | house made tofu | turnip

Tajima Top Striploin MB6+

grilled over charcoal | sticky wagyu beef cheek | parsnip |
garden herbs | jus

Honey & Cow

honey oat biscuit | salted honey brittle
milk Biscuit | honey Mousse | milk ice

\$75 per person

\$110 per person with matching wines (4 wines)