



## *Kin & Kuru*

*First Seating £175pp | Second Seating £210pp*

\*\*\* Snacks \*\*\*

Shishito Peppers *Katsuobushi*

Oyster *Irish, ponzu*

Potato & Truffle Croquettes



\*\*\* Sushi \*\*\*

Omakase Platter *Sashimi, vegetarian nigiri*



\*\*\* Yakitori Feast \*\*\*

*Select Four per Table*

Chicken *Teriyaki*

Salmon *Ponzu*

Scallop *Miso*

Rump *Kombu*

Asparagus *Ginger soy*

Okra *Robata*

Oyster Mushroom *Yuzu soy*

Tofu Lollies *Yuzukusho*



\*\*\* Rice \*\*\*

Seafood Fried Rice



\*\*\* Pre-Dessert \*\*\*

Chawanmushi



\*\*\* Dessert \*\*\*

Tower Feast

*Drunken pineapple, yuzu meringue bites, Japanese whiskey bonbons,  
black & white sesame macaron*

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*Where available, our ingredients are from sustainable sources and ethical farms*

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*Not all ingredients are listed. Please inform our team of any allergies or dietary requirements*

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*Please note all prices include VAT at the current rate.  
A discretionary service charge of 13.5% will be added to your bill*



## *Kin & Kuru Cocktails*

### *Black*

*Cacao and Tonka Beans Infused Sauvelle Vodka,  
Coffee Liqueur, Sweet Vermouth, Amaro Lucano,  
Black Campari*

£17

### *Gold*

*Tequila 8, Japanese Spicy Tincture, Lime Juice,  
Yuzu Juice, Agave Syrup*

£16

### *Kuro*

*Etsu Ocean Pacific Gin, Sea Marine Everleaf,  
London Essence Tonic Water, Seaweed Garnish*

£16

### *Kin*

*Maker's Mark, Akashi Tai Umeshu,  
Homemade Oolong Tea Soda*

£18

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