



TOKYO

Seto Sousuke

1st - 5th April

Dashi, asparagus, cherry blossom, green tea oil

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Deep fried pumpkin mochi, sweet white miso sauce, pumpkin seed oil

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Yuzu kosho cured sea bream, fermented daikon juice, lavender oil

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Scallops, wasabi infused cream, flower oil

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Salmon, fermented tomato and green tea sauce, fig leaf oil, herbs

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Miso cured grilled squid, fermented koji and beef fat sauce, grilled turnip

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Grilled pork, fermented mushrooms, hoji tea sauce

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Grilled rice ball, fermented tea, chicken stock, kuromoji sauce

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Charcoal ice cream, yuzu, kuromoji infused warabimochi

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.