



TOKYO

Seto Sousuke

1st - 5th April

Dashi, peas, cherry blossom, green tea oil

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

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

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Scallops, wasabi infused cream, asparagus, cauliflower

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Chalk stream trout, fermented tomato and green tea sauce,
fig leaf oil, herbs

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Miso cured grilled monkfish, 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, pink grapefruit, 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.