



TOKYO

## Seto Sousuke

1st - 5th April

Dashi, peas, cherry blossom, green tea oil

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Cucumber cured with citrus oil, fermented daikon juice and lavender oil

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

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Grilled onions, wasabi infused cream, asparagus, cauliflower

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Grilled kohlrabi, fermented tomato and green tea sauce,  
fig leaf oil, herbs

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Miso cured grilled aubergine, fermented koji, grilled turnip

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Grilled and fermented mushrooms, hoji tea sauce

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Grilled rice ball, fermented tea, vegetarian dashi, 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.*