



An evening of precision, theatre, and exceptional produce, where centuries-old Japanese technique meets the energy of a live dining experience.



TUNA TARTARE WITH CRISPY SEAWEED

Hand-cut tuna with miso, yuzu dressing, truffle oil and subtle heat, served with crispy seaweed for contrast. Rich, textured, and deeply satisfying.

CHEF'S SELECTION HOSOMAKI & NIGIRI

A curated progression of the evening's finest cuts, each piece carefully shaped and seasoned to showcase the unique character of the tuna.

CHARCOAL-GRILLED TUNA

A prized cut, grilled over charcoal for a lightly smoky finish. Succulent, flavourful, and slightly indulgent, served with citrus soy and sharp pickles to balance its richness. Designed for sharing, a true highlight of the evening.

BLACK COD WITH DEN MISO

Marinated for depth and richness, then gently roasted to achieve a delicate, flaky texture. The sweet-savoury miso glaze caramelises beautifully, delivering a luxurious, umami-rich centrepiece.

YUZU TIRAMISU

A light and elegant twist on the classic, delicate layers of citrus soaked sponge and silky mascarpone cream, lifted with the bright, aromatic sharpness of yuzu. Balanced, refreshing, and gently indulgent, offering a clean, vibrant finish to the evening.