

KYOTO COUNTER

WITH CHARLIE TAYLOR

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12.04.26

Crispy chicken skin, perilla vinegar and wasabi furikake

Green Asparagus tempura with seaweed kewpie

Tofu, mirin marinated shiitake, English wasabi, kombu dashi, ginger juice

Yakitori, grilled chicken with yuzu salt and bone mayo

Shokupan

Red shrimp cooked over embers with head sauce and yuzu

Corn white miso with Devonshire smoked eel

Monkfish-age, Monkfish and nori karaage with oyster salt and frozen citrus

Kasu yaki-masu, Kasu cured chalk stream trout with trout roe

Crispy rice

Yaki kale salad with citrus ponzu

Warmed Hojicha custard tart with burnt orange

Matcha and white chocolate cookie

