

SEAFOOD AND SAKE

DINNER WITH ALEX POLIZZI

Red mullet escabeche

Deli farm culatello, celeriac slaw

Pan roast mushroom croquette, soy, garlic

GONIN MUSUME

Mackerel tartar, avocado, crème fraiche, egg

INE MANKAI

Cuttlefish, risotto nero

KATORI 90

Dived scallops, crab cake, spring onions, confit tomatoes

HAKUGYQOKUKO

Sgroppino

YOIGOKOCHI YUZU

£80

TEL
ANTON

MON 23 SEPT

