

APERITIVO	FRANCIACORTA COUPE, MONTE ROSSA CHARDONNAY, LOMBARDIA , NV	19	K O N D A T E M E N U
	SHINJUKU ALBATROSS PINEAPPLE , SANTA SPINA , CINNAMON & CHILLI	13.5	
	HAKU DI VINO HAKU VODKA , BASIL, MERLINO, YUZU & CITRUS	13.5	
	SUIKA UBRIACA ROKU GIN, WATERMELON & COINTREAU	13.5	
	YUZU FIZZ YUZU, GINGER & SODA (NON- ALC.)	10	
	SAICHO HOJICHA SPARKLING TEA	7	

KONDATE MENU Multi-Course Seasonal Set Menu	74
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CRUDO	Hamachi, Almond & White Peach Sea Bass, Barattiere & Bottarga
ANTIPASTI	Veal Cotoletta Sando, Hispi & Umeboshi Nori Tapioca, Tuna & Beetroot Lamb & Fennel Chawanmushi
PASTA	Tagliolini, Amalfi Lemon, Tobiko & Wasabi Datterini & Nori Focaccia
BINCHOTAN	Bavette, Sweetcorn Kakiage, Lobster & Girolles
DOLCI	Toasted Rice Gelato & Lychee Pistachio & Almond Semifreddo, Matcha, Cherry

WINE PAIRING	ANGELINA WINE PAIRING Celebrating Italian indigenous grape varieties, artisan producers and lesser known fine wines from Piedmont to Sicily that complement the eclectic nature of our food and experience. We have a black book available with our full drinks selection.	67
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Please notify your waiter if you have any allergies or special dietary requirements.
A discretionary fifteen percent service charge will be added to your bill.