

K A J I

C H E F ' S T A S T I N G

A tasting journey by Chef Patron Steven Smith.

£90 PER PERSON · COUNTER SEATING · BY RESERVATION

T H E C H E F ' S C O U N T E R

Pure fire-led performance dining

Chef's Choice Tasting

A multi-course tasting menu showcasing the very best of KAJI — from the raw bar to the robata grill. Designed and delivered personally by Chef Patron Steven Smith at the counter.

No menu, no choices. Just the finest ingredients, cut and cooked in front of you, course by course.

Seasonal Ingredients

The menu changes with the seasons and with what arrives fresh that morning — from dry-aged fish to the finest wagyu. Every visit is different.

Wine Pairing Available

Let our sommelier pair each course with carefully selected sake, Japanese whisky, or wines from our cellar. Ask for the wine flight when booking.