

# KAJI

## THE JOURNEY

Five courses. Five choices. Your path.

WED - FRI · ALL DAY  
£55 four courses · £65 five courses

SATURDAY  
£65 four courses · £75 five courses

ONE

### KAJI BREAD

Chef Steven Smith & David Cropper's welcome  
Crispy Chilli Milk Buns, Wagyu Beef Butter

TWO

### SUSHI

#### Dry Aged Sashimi Selection

Chef Alysson selection of Sashimi 6 Piece

THREE

### STARTERS

Choose one

#### Chicken Yakitori Skewers

Yuzu Koshu, Lime, Sesame

#### Japanese Risotto

Wild Garlic, Pickled Onion, Crispy Sweet Breads

#### New Season Asparagus (V)

Panko Egg, Shiso Hollandaise

#### Hand Dived Scallop

Wagyu Tallow, Sea Urchin Butter

FOUR

### MAINS

Choose one

#### Salt Aged Beef Fillet

Shitake Mushroom, Sansho Pepper Sauce

#### Koji-Aged Lamb Chops

Coal Charred, Gochujang Glaze, Spring Onion

#### Line Caught Cod Fillet

Shellfish Nam Jim Sauce, Sea Vegetables

#### Maitake Mushroom (V)

Coal Seared, Mushroom & Soy Ketchup, Confit Egg Yolk

FIVE

### DESSERTS

Choose one

#### KAJI Sticky Toffee Pudding

Miso Caramel, Toasted Rice Ice Cream

#### Dark Chocolate Cheesecake

Brown Butter Ice Cream, Peanut, Wagyu Fudge

#### Rhubarb Custard

Tonka Bean Tart, Poached Rhubarb, Plum Sake

#### Soufflé (supplement +£7)

Passion Fruit, Passion Fruit Sorbet

SIDES

£6.00 each

#### Jersey Royal Potatoes

Cooked In Embers, Wild Garlic Butter

#### Potato Tots

Togarashi Spice

#### Hispi Cabbage

Coal-Charred, Miso Butter

#### Kimchi Fried Rice

Soy Cured Yolk, Furikake Crunch

Please inform your server of any allergies or dietary requirements

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