

subo

Spring vegetarian menu

TEMPURA GREEN ASPARAGUS WITH RED MISO

Jerez & leek ash

BUFFALO RICOTTA GNUDI

sorrel & white miso crisp

COAL BAKED SWEET POTATO

white soy & citrus glaze, braised daikon

LEMON THYME & YUZUSHU

SALTED MILK SORBET

mirin caramel, nashi pear & beurre noisette granola

\$90 per person

'Best accompanying' wine from our list served on request

Dietary requirements can be accommodated with prior notice