

KACEDX MATSUYAMA

Soy and Rice Vinegar stewed Fig

Fig, the signature Mediterranean fruit, cooked using the foundation ingredients of Japan, soy sauce and rice vinegar.

Shiso Oil

Reminiscent of mint, with hints of cinnamon, anise and coriander this oil underpins the courgette flower and gives a Japanese rendition of the traditional mint sauce, usually seen with lamb.

Micro Miso leaves

Courgette Flower

Stuffed with creamy goats' cheese and prepared with tempura batter, garnished with togarashi (Japanese chili pepper flake).

Beetroot & Harissa Hummus

Hummus with added earthiness, depth, spice, and smokiness, courtesy of the beetroot and harissa. Garnished with sesame seeds, an ingredient common to the Mediterranean and Japan, further enhanced with a dehydrated red shiso leaf, an iconic Japanese ingredient adding colour and height.

Apple & Cherry Blossom Sauce

A classic French sauce to Complement the Lamb, using the jus and bones of the lamb, then reduced with apple and cherry blossom to convey the taste of Japan.

Rump of Lamb on Smoked Aubergine Miso Purée

Crispy, juicy lamb seared on a bed of smoked aubergine purée. The intense smokiness is a result of the aubergine being roasted over fire. The addition of red miso gives a umami flavour - a nod to the traditional Japanese miso-glazed aubergine dish, Nasu Dengaku. Influenced by Lana's views from the studio, the lamb has been sliced to reflect the window shapes and garnished with edible flowers reminiscent of the plantings seen through the window.

