

Heji

TASTING MENU

135,- per person

Blue fin croustade

*Blue fin belly, dashi, caviar,
miso, fermented apple purée*

Scallop

*Scallop crudo, pickled peach, jasmine water,
fermented fennel*

Arancini

*Crispy rice, aged soya braised shiitake mushroom,
Comté cheese*

Hokkaido Venison Tartar

Venison, Jabara ponzu, black garlic pear, truffle

Langoustine Nduja

*Langoustine, nduja, yuzu,
koji buttermilk sauce, langoustine essence, Maitake
mushroom*

Takoyaki Unagi

Wagyu, shiitake jus, wasabi root, smoked eel

Oxtail Gyoza

*Japanese inspired dim sum, oxtail,
ox consommé, truffle*

Razor clam

*Wood oven baked Hokkaido pumpkin,
razor clams, caviar*

Basque Pigeon

*Grilled koji marinated pigeon, fermented plums,
chantarelles, blackberry jus*

Quince matcha

Matcha, plum, quince, Jabara, mint oil

Digestive and Matcha mochi

Heji

VEGETARIAN TASTING MENU

95, – per person

Carrot croustade

*Carrot, kombu dashi, balsamic caviar,
miso, fermented apple purée*

Turnip Crudo

*Turnip crudo, pickled peach,
fermented fennel, jasmine water*

Arancini

*Crispy rice, aged soya braised shiitake mushroom,
Comté cheese*

Hokkaido Tartar

Beetroot, plum, Jabara ponzu, fermented garlic, truffle

Maitake

Maitake mushroom, ponzu oil, koji buttermilk

Takoyaki

Artichoke, wasabi, miso shiitake jus

Eryngii gyoza

*Japanese inspired dim sum,
Mushroom consommé, eryngi mushroom, truffle*

Hokkaido Pumpkin

*Wood oven baked Hokkaido pumpkin, pickled pumpkin,
vin jaune sauce, shiso oil, pecan nuts, yuzu-pistachio
cream*

Hazelnut Celeriac

*Wood oven baked Celeriac and shiro soya pickled
carrot, hazelnuts, beurre blanc sauce with
yuzu and vanilla*

Quince matcha

Matcha, plum, quince, Jabara, mint oil

Digestive and Matcha mochi

HeJi

HeJi EXPLORERS PAIRING

75, – per person

HeJi SIGNATURE PAIRING

150, – per person

HeJi SAKE PAIRING

75, – per person

HeJi NON-ALCOHOLIC PAIRING

75, – per person