# CLAP brings tube‑station drama and umami pastry to Knightsbridge



Concealed behind the elegant façades of Knightsbridge, CLAP London arrives as a theatrical, multi‑level dining destination that deliberately blurs the line between refined restraint and joyful eccentricity. The venue’s aesthetic — a tension between polished craftsmanship and pop‑cultural whimsy — is the work of Japanese designer Noriyoshi Muramatsu of Studio Glitt, whose layered, cinematic interiors set the tone for an evening that feels equal parts stage show and supper club.

Reports differ on one of the restaurant’s most intriguing conceits. The fit‑out leans heavily on cues associated with disused subterranean infrastructure — arched volumes, tiled surfaces and a mezzanine plan that evoke a tube station — and has been variously described as “what looks like a former tube station, but isn’t” and as a refurbished or revamped station‑like site. Either way, the design plays with that architectural memory to create a dramatic, slightly uncanny sense of arrival that prepares diners for something out of the ordinary.

Up close, the interior vocabulary reveals the layers of the concept. Chandeliers repurpose the delicate language of traditional Edokiriko glass‑cutting and combine it with thousands of glass figurines that nod to animé, while lamps assembled from vintage Japanese toys and weathered steel plates speak to a curated reuse logic. Studio Glitt frames some of these choices within the Japanese notion of motta inai — avoiding waste by repurposing materials — and the effect is a space that is at once industrial, lovingly detailed and playfully theatrical.

At the heart of the project, however, is the food. French culinary director and chef Renald Epie oversees a tasting‑led menu that reviewers and menus alike describe as eclectic, precise and notably light in touch. Signature items cited repeatedly include a Salmon Volcano roll, a lacquered Black Cod Miso that leans sweet and supple, a Pistachio‑Crusted Baby Chicken served with yuzu daikon, and a Charred Cauliflower dressed with soy aioli, toasted panko and parmesan. Industry profiles of the brand’s Beirut flagship credit Epie with omakase‑style rigour and a large, disciplined pass — a culinary philosophy the London outpost appears to transpose to Knightsbridge.

Dessert continues the venue’s interplay of Japanese ingredients and Western technique. The restaurant’s own dessert menu lists Tira’Miso as a signature offering: an espresso‑soaked miso sponge layered with vanilla mascarpone and finished in a miso‑caramelia glaze, presented with suggested pairings. As this comes from the restaurant’s published menu, it confirms CLAP’s stated aim to reinterpret classics through umami‑led pastry techniques, though readers should note that such descriptions derive from the company’s materials.

Beverages are treated with equal care. CLAP offers a broad wine and sake selection and a curated roster of cocktails; a sommelier is available for pairings. The cocktail list ranges from the crimson, tequila‑led “Bloody Geisha” and the vanilla‑kissed “Zebra” to other inventive serves reported in design and lifestyle coverage, signalling a mixology programme that aims to be as theatrical and exacting as the kitchen. Profiles of the brand’s earlier venues also point to a comprehensive drinks philosophy — vintage champagnes, a considered sake list and inventive cocktails — that the London branch appears to uphold.

CLAP’s arrival in London is part of a wider expansion from the group’s origins in Beirut and the Middle East. The building’s multi‑level plan includes an adjacent daytime concept, CLAP KA‑FE, which is reported to offer an all‑day menu of sushi, sandos, salads and pastries, and a rooftop terrace that looks toward Harrods. Taken together, the group presents itself as both a late‑night, theatrical destination and an accessible daytime neighbour for shoppers, tourists and local residents — a duality that the fit‑out, menu and beverage programme aim to reconcile.

For diners seeking a thoroughly styled night out — where interior theatre, precise cooking and playful cocktails combine — CLAP London offers a distinctive, if slightly self‑conscious, proposition. Photography provided by the restaurant underlines the visual intent, and the overall impression is of a restaurant that plays the hospitality game with confidence: equal parts design statement and culinary showcase.

### 📌 Reference Map:

## Reference Map:

* Paragraph 1 – [[1]](https://10magazine.com/clap-restaurant-tokyo-london/), [[3]](https://www.wallpaper.com/travel/restaurants/clap-restaurant-london-knightsbridge-studio-glitt)
* Paragraph 2 – [[1]](https://10magazine.com/clap-restaurant-tokyo-london/), [[2]](https://www.designinsiderlive.com/clap-londons-japanese-culinary-journey-unfolds-in-knightsbridge-designed-by-noriyoshi-muramatsu/), [[6]](https://www.factlondon.com/united-kingdom/london-united-kingdom/food-london-united-kingdom/opening-soon-clap-ka-fe-is-coming-to-knightsbridge/)
* Paragraph 3 – [[2]](https://www.designinsiderlive.com/clap-londons-japanese-culinary-journey-unfolds-in-knightsbridge-designed-by-noriyoshi-muramatsu/), [[3]](https://www.wallpaper.com/travel/restaurants/clap-restaurant-london-knightsbridge-studio-glitt)
* Paragraph 4 – [[1]](https://10magazine.com/clap-restaurant-tokyo-london/), [[5]](https://www.opentable.co.uk/r/clap-london), [[7]](https://www.theworlds50best.com/mena/en/the-list/41-50/clap.html)
* Paragraph 5 – [[4]](https://claprestaurant.com/wp-content/uploads/2024/08/CLAP-London-Full-Dessert-Menu-with-pairing-08.08.2024.pdf), [[1]](https://10magazine.com/clap-restaurant-tokyo-london/)
* Paragraph 6 – [[1]](https://10magazine.com/clap-restaurant-tokyo-london/), [[3]](https://www.wallpaper.com/travel/restaurants/clap-restaurant-london-knightsbridge-studio-glitt), [[7]](https://www.theworlds50best.com/mena/en/the-list/41-50/clap.html)
* Paragraph 7 – [[6]](https://www.factlondon.com/united-kingdom/london-united-kingdom/food-london-united-kingdom/opening-soon-clap-ka-fe-is-coming-to-knightsbridge/), [[7]](https://www.theworlds50best.com/mena/en/the-list/41-50/clap.html), [[1]](https://10magazine.com/clap-restaurant-tokyo-london/)
* Paragraph 8 – [[1]](https://10magazine.com/clap-restaurant-tokyo-london/)

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## Bibliography

1. <https://10magazine.com/clap-restaurant-tokyo-london/> - Please view link - unable to able to access data
2. <https://www.designinsiderlive.com/clap-londons-japanese-culinary-journey-unfolds-in-knightsbridge-designed-by-noriyoshi-muramatsu/> - Design Insider reports that CLAP London’s interior was conceived by Japanese designer Noriyoshi Muramatsu, founder of Studio Glitt, and transforms a refurbished tube station into a multi-level dining destination. The piece describes chandeliers that combine traditional Edokiriko glass‑cutting with contemporary glass animé figures, and highlights quirky lamps made from Japanese toys. It explains Studio Glitt’s concept of motta inai and sustainable reuse, noting weathered steel plates repurposed for decor. The article situates the project within a broader design narrative that balances industrial rawness, polished craftsmanship and playful pop cultural references to create an immersive, theatrical restaurant environment, and curiosity intact.
3. <https://www.wallpaper.com/travel/restaurants/clap-restaurant-london-knightsbridge-studio-glitt> - Wallpaper *reviews CLAP London and credits Japanese designer Noriyoshi Muramatsu of Studio Glitt with the concept, noting an open kitchen and a split personality between the sixth‑floor dining room’s refined traditional aesthetic and the top floor’s energetic, playful detailing. The article describes lamps fashioned from Japanese toys, chandeliers formed from thousands of figurines, and an atmosphere that channels Tokyo’s electric music scene. Wallpaper* also highlights CLAP’s cocktail creativity, mentioning inventive drinks such as Tokashi‑Gawa and Detective Conan, emphasising how design, sound and mixology combine to produce a lively, theatrical dining and nightlife destination in Knightsbridge and attracts curious visitors regularly.
4. <https://claprestaurant.com/wp-content/uploads/2024/08/CLAP-London-Full-Dessert-Menu-with-pairing-08.08.2024.pdf> - The CLAP London dessert menu PDF lists TIRA’MISO as a signature sweet: a miso sponge soaked with espresso, layered with vanilla mascarpone cream and finished with miso‑caramelia sauce. The two‑page menu identifies it among other signatures including matcha cheesecake and vanilla‑peanut millefeuille, and offers suggested pairing options such as Umeshu Meiri Hyakunen. The PDF confirms ingredient notes and allergen markers, and states prices and service charge policy. As an official restaurant document, it substantiates CLAP’s claim to inventive Japanese‑inspired desserts that reinterpret classics through umami elements and modern patisserie technique for diners in Knightsbridge and international gastronomes who seek subtlety.
5. <https://www.opentable.co.uk/r/clap-london> - OpenTable’s CLAP London menu listing corroborates the presence of signature dishes referenced in reviews: Salmon Volcano appears as a signature roll with tempura flakes, spicy mayo and tobiko; Black Cod Miso is listed among mains with a sweet citrus miso accompaniment; Pistachio‑Crusted Baby Chicken with yuzu daikon features as a main course; and Charred Cauliflower is presented as a side with soy aioli, toasted panko and parmesan. The page gives pricing and menu structure for ZenSai bites, Hajimeru starters, maki rolls and meinkosu mains, confirming the eclectic, high‑quality, Japanese‑inspired a la carte offering at CLAP London for discerning diners alike.
6. <https://www.factlondon.com/united-kingdom/london-united-kingdom/food-london-united-kingdom/opening-soon-clap-ka-fe-is-coming-to-knightsbridge/> - FACT London reports on CLAP KA‑FE opening next to CLAP in Knightsbridge, describing the site as occupying a revamped tube station and noting the café’s all‑day menu of sushi, sandos, salads and pastries. The piece situates CLAP’s London arrival within the brand’s expansion from Beirut and the Middle East, and highlights the rooftop terrace and panoramic Harrods views. FACT emphasises the venue’s multi‑level layout and accessible daytime offering, confirming CLAP’s positioning as both a theatrical evening destination and an all‑day neighbourhood spot that leverages a dramatic, repurposed architectural setting to attract varied clientele including locals, tourists and food enthusiasts alike.
7. <https://www.theworlds50best.com/mena/en/the-list/41-50/clap.html> - The World’s 50 Best profile of CLAP (Beirut) highlights Renald Epie as the chef on the pass and credits him with precise omakase‑style dishes and leadership of a substantial kitchen team. The entry notes CLAP’s comprehensive wine selection, vintage champagnes and a curated sake list, alongside a roster of signature cocktails that demonstrate the brand’s inventive beverage programme. Although profiling the Beirut site, the overview underscores the group’s consistent culinary and drink philosophies that informed subsequent outposts, confirming CLAP’s focus on high‑quality ingredients, meticulous execution and an integrated drinks offering complementing the theatrical dining experience across multiple international locations today.