

## NIBBLES

### SNACKS

*Chilled Edamame Beans served with Citrus Dip and Chilli Salt 4.65*

*Fried Padron Peppers with Garlic Chips and Shichimi Pepper 4.50*

### SOUPS

*Tofu and Wakame Seaweed Miso Soup 4.50*

*Syoujin Vegetarian Miso Soup with Seasonal Mushrooms (v) 4.95*

*Spicy Chilli Garlic Scottish Salmon and fresh Coriander Miso Soup 4.95*

### TAR - TAR CHIPS 1 PIECE

*Toro - Fatty Tuna with Jalapeño Mayonnaise 4.75*

*Sake - Scottish Salmon with Chilli Miso 4.20*

*Hamachi - Yellowtail with Jalapeño Mayonnaise 4.55*

*Hotate - Hand-dived Scottish Scallop with Spicy Taramo Sauce 4.75*

*Kani - Hand-picked Cornish Crab with Jalapeño Mayonnaise 4.55*

*Seared Japanese A4 Wagyu Beef with Chilli Miso 5.95*

*Mixed Vegetables with Kizami Wasabi Soy and Jalapeño Mayonnaise (v) 3.50*

*Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of our dishes. We understand the dangers of these allergens so please speak to a member of our staff who will be happy to help.*

*12.5% optional service charge will be added to your bill.*

## TAPAS

*Seabass Carpaccio with fresh Umbrian Truffle and Ponzu Jelly 20.80*

*Seared A4 Japanese Wagyu Beef Tataki with Porcini Salsa and Ponzu Sauce 26.50*

*Little Gem Salad with Yuzu Miso Dressing (v) 6.95*

*Mixed Seaweed Salad with Ginger Ponzu Dressing and crispy Shallot (v) 7.95*

*Dinings style braised Wagyu Beef Cha-siu Bun 6.55*

*Baked mixed Mushrooms with Yuzu Soy Dressing (v,gf) 15.85*

*Mixed seasonal Vegetables Tempura with Uma-dashi 13.80*

*Double cooked Nasu Miso Aubergine with Sweet Miso (v) 8.50*

*Sizzling hand dived Scottish Scallops with Yuzu Garlic Chilli Soy 3 or 4 pieces 19.90 / 26.55*

*Grilled Chilli Garlic Black Cod (130 g) 19.95*

*A4 Japanese Wagyu Beef Sirloin Steak (100g) with Ponzu Sauce 46.50*

*Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of our dishes. We understand the dangers of these of these allergens so please speak to a member of our staff who will be happy to help.*

*12.5% optional service charge will be added to your bill.*

## SUSHI AND SASHIMI

PER PIECE

### MAGURO - TUNA

*Akami Tuna 5.95*

*Chu-toro medium fatty Tuna 6.50*

*O-toro fatty Tuna 8.95*

*Half seared O-toro zuke style topped with Kizami Wasabi 8.95*

### HAMACHI - YELLOWTAIL

*Classic with Tosa Soy 5.95*

*Seared Belly with Yuzu Kosho 7.45*

*Yuzu Garlic infused topped with Royal Oscietra Caviar 7.45*

### SAKE - SCOTTISH SALMON

*Classic with Tosa Soy 4.50*

*Zuke style topped with Mixed Miso Glaze 4.95*

*Seared Belly topped with Nikkei Salsa 5.25*

### SUZUKI - SEABASS

*Classic with Tosa Soy 4.75*

*Seared belly with Onion Pepper Salsa 5.75*

*Topped with Yuzu infused Daikon Pickle 5.25*

### HOTATE - HAND DIVED SCOTTISH SCALLOP

*Classic with Cornish Seasalt and Lemon 5.75*

*Topped with seared Spicy Taramo Sauce 6.25*

### BOTAN EBI - SANTA BARBARA SHRIMP

*Classic with Tosa Soy 8.95*

*Seared, Yuzu Soy infused topped with Kizami Wasabi 8.95*

*Tempura with Sweet Soy 8.95*

*Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of our dishes. We understand the dangers of these of these allergens so please speak to a member of our staff who will be happy to help.*

*12.5% optional service charge will be added to your bill.*

## KURO DAI - SEABREAM

*Classic with Tosa Soy 4.75*

*Seared with fresh Umbrian Truffle 5.70*

*Topped with Royal Oscietra Caviar and Onion Pepper Salsa 6.70*

## TARABA GANI - KING CRAB

*Classic with Tosa Soy 7.95*

*Tempura with Sweet Soy 7.95*

*Served with Spicy Taramo Sauce 7.95*

*Gunkan style with Toro, Salt and Lemon 8.95*

## UNAGI - FRESH WATER EEL

*Classic with Sweet Soy 4.95*

*Uzaku style topped with Pickled Cucumber 5.10*

*Topped with Umbrian Truffle 5.95*

## OTHER SEAFOOD

*Seared Squid with Yuzu Kosho and Lemon 4.95*

*Tenderised Octopus with Lemon and Salt 5.25*

*Ikura Salmon Roe infused with Yuzu Soy 6.20*

*Tamago Japanese Omelette 4.10*

## WAGYU - JAPANESE BEEF A4 GRADE

*Seared topped with Kizami Wasabi 7.95*

*Seared topped with Truffle Salsa and Ponzu Jelly 8.95*

*Seared topped with Sea Urchin 10.50*

## VEGETABLE

*Avocado Sushi 3.50*

*Steamed Sprout Broccoli Sushi 3.25*

*Roasted Bell Pepper with Sweet Balsamic Soy 3.50*

*Chargrilled Shiitake Mushroom with Truffle Salsa and Ponzu Jelly 3.95*

*Asparagus Tempura with Spicy Sesame Mayonnaise 3.95*

## DININGS STYLE SUSHI ROLLS

*Yellowtail open Sushi Roll with Sweet Mustard Miso and Wasabi Onion Salsa 3 or 6 pieces 9.35/17.65*

*Akami Tuna open Sushi Roll with Spicy Sesame Sauce and Shichimi Pepper 3 or 6 pieces 9.35/17.65*

*Spicy Kizami Scottish Salmon open Sushi Roll with Jalapeño Mayonnaise 3 or 6 pieces 8.85/16.80*

*Fatty Tuna Toro Taku hosomaki style 15.50*

*Popcorn Shrimp Tempura inside-out Roll served with Spicy Sesame, Sweet Chilli Soy, Sweet Soy and Cress Salad 16.80*

*Double Crab (Crab Meat & Crispy Soft Shell Crab) inside-out Roll with Micro Cress Salad 3 or 6 pieces 9.95/18.95*

*Scottish Scallop Tempura open Roll with Spicy Taramo and Sweet Soy 3 or 6 pieces 9.95/19.95*

*Fresh Water Eel open Sushi Roll with Umbrian Truffle and Sweet Soy 3 or 6 pieces 10.50/19.90*

*Vegetable Capricciosa (v) 16.95*

*A Vegetable Futomaki Roll with a selection of Chargrilled Seasonal Vegetables*

*For any other sushi roll combination please ask any member of the staff*

*Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of our dishes. We understand the dangers of these of these allergens so please speak to a member of our staff who will be happy to help.*

*12.5% optional service charge will be added to your bill.*