

## NIBBLES

### SNACKS

*Chilled edamame beans served with citrus dip and Cornish chilli salt 4.65*

*Fried padron peppers with garlic chips and shichimi pepper 4.20*

### SOUPS

*'Syoujin' Vegetarian miso soup with seasonal mushrooms (v) 4.80*

*Scottish lobster and tomato miso soup 5.90*

*Spicy chilli garlic Scottish salmon and fresh coriander miso soup 4.95*

### TAR-TAR CHIPS - 1 PIECE

*'Toro' fatty tuna with jalapeño mayonnaise 4.25*

*'Sake' Scottish salmon with chilli miso 3.95*

*'Hamachi' yellowtail with jalapeño mayonnaise 3.95*

*'Hotate' Hand-dived Scottish scallops with spicy taramo sauce 3.75*

*'Kani' Hand-picked Cornish crab with jalapeño mayonnaise 3.65*

*Scottish Native lobster with creamy jalapeño mayonnaise 4.25*

*Seared Japanese wagyu beef with chilli miso 4.45*

*Mixed vegetables with kizami wasabi soy and jalapeño mayonnaise (v) 3.05*

*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 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 19.80*

*Seared A4 Japanese wagyu beef tataki with porcini salsa and ponzu sauce (50g) 24.50*

*Field green salad with 'Goma-ae' creamy sesame dressing (v) 6.95*

*Mixed seaweed salad with toszu vinaigrette and spicy sesame sauce 7.95  
or with ponzu sauce (v)*

*'Dinings style' braised wagyu beef cha-siu bun 6.55*

*Sautéed mixed mushroom with yuzu soy dressing (v) 12.45*

*Mixed seasonal vegetables tempura with 'uma-dashi' 11.45*

*Double cooked 'Nasu miso' aubergine with sweet miso (v) 7.95*

*Sizzling hand dived Scottish scallops with yuzu garlic chilli soy 17.50*

*Grilled chilli garlic black cod (130g) 18.95*

*A4 Japanese wagyu beef sirloin steak (100g) with wasabi salsa and ponzu sauce 39.50*

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# SUSHI AND SASHIMI

PER PIECE

## MAGURO - TUNA

*'Akami' tuna 4.95*

*'Chu-toro' Medium fatty tuna 6.50*

*'O-toro' Fatty tuna 7.95*

*Half seared o-toro 'zuke' style topped with kizami wasabi 8.45*

## HAMACHI - YELLOWTAIL

*Plain with tosa soy 4.95*

*Seared belly with yuzu kosho 5.45*

*Yuzu infused topped with British Caviar 5.95*

## SAKE - SCOTTISH SALMON

*Plain with tosa soy 3.95*

*'Zuke' style topped with caramelized onion soy jam 4.95*

*Seared belly with 'nikkei' salsa 4.95*

## SUZUKI - SEABASS

*Plain with tosa soy 3.95*

*Seared belly with onion pepper salsa 4.45*

*Topped with yuzu infused daikon 4.45*

## HIRAME - TURBOT

*Plain with tosa soy 4.25*

*Topped with 'tosazu' jelly and fresh truffle 4.95*

*Seared yuzu soy marinated fin topped with fresh yuzu skin 4.95*

## HOTATE - HAND-DIVED SCOTTISH SCALLOP

*Plain with Cornish seasalt & lemon 4.25*

*Topped with spicy taramo sauce 4.75*

*Topped with foie gras mousse 4.95*

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#### BOTAN-EBI - SANTA BARBARA SHRIMP

*Plain with tosa soy 5.45*

*Seared yuzu soy infused topped with kizami wasabi 6.45*

*Tempura with sweet soy 6.45*

#### SCOTTISH NATIVE LOBSTER

*Plain with tosa soy 7.05*

*Seared with 'yuzu kosho' 7.55*

*'Gunkan' style with yuzu garlic sauce and British caviar 7.95*

#### UNAGI - FRESH WATER EEL

*Plain with sweet soy 3.95*

*Topped with pickled cucumber 'uzaku' style 4.40*

*Topped with pan-fried foie gras and sweet soy 5.45*

#### OTHER SEAFOOD

*Ikura / Salmon roe infused with yuzu soy 4.95*

*Seared squid with 'yuzu kosho' and lemon 4.95*

*'Tamago' omelette 3.75*

#### WAGYU - JAPANESE BEEF A4 GRADE

*Seared with seasalt 7.95*

*Seared topped with foie-gras and sweet soy 8.95*

*Seared topped with truffle salsa and ponzu jelly 8.95*

#### VEGETABLE

*Avocado sushi with 'ao-nori' tempura flakes and jalapeño mayonnaise 3.10*

*Char grilled shiitake mushroom sushi with truffle salsa and ponzu jelly 3.45*

*Balsamic marinated roasted red pepper 3.25*

*Steamed sprout broccoli sushi with sesame aioli 2.95*

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## DININGS STYLE SUSHI ROLLS

*'Akami' tuna open sushi roll with spicy sesame sauce and shichimi pepper 3 or 6 pieces 9.35 / 17.65*

*Spicy 'Kizami' Scottish salmon roll with jalapeño mayonnaise 3 or 6 pieces 8.85 / 16.80*

*Fatty tuna 'Toro-taku' inside-out roll 14.50*

*Shrimp tempura inside-out roll with tempura flakes served with spicy taramo and sweet soy sauce 9.80*

*Double crab (Cornish spider crab & Crispy soft shell crab) with yuzu 3 or 6 pieces 9.95 / 18.95*

*Scottish native lobster open sushi roll with spicy sesame 24.45*

*Fresh water eel open sushi roll and pan-fried foie-gras with sweet soy 3 or 6 pieces 10.50 / 19.90*

*'Vegetable Capricciosa' (v) 6 pieces 15.95*

*A vegetable futomaki roll topped with a selection of char grilled seasonal vegetables*

*'Capricciosa' 6 pieces 27.80*

*A vegetable futomaki roll topped with over 6 different types of fish specially chosen by the chef*

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

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