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## Soups & Nibbles

CHILLED EDAMAME *with a Citrus Dip* 4.65  
SPICY SALMON *Miso Soup* 5.80  
TOFU & WAKAME *Miso Soup* 4.80

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## Cold tapas

TORO TARTARE 24.80  
*Truffle Soy and Fresh Truffle*

JAPANESE YELLOWTAIL TARTARE 21.80  
*with Truffle Soy and Fresh Truffle*

SEABASS CARPACCIO 19.50  
*Fresh Umbrian Truffle and Ponzu Jelly*

AKAMI TUNA TATAKI 18.50  
*Sweet Chilli Soy, Spicy Sesame and Cress Salad*

SEARED TOFU CARPACCIO (V) 16.80  
*Fresh Umbrian Truffle and Ponzu Jelly*

YELLOWTAIL CARPACCIO 26.80  
*with Jalapeño Dressing*

MIXED SEAWEED SALAD (V) 7.50  
*with Ginger Ponzu*

WAGYU BEEF TATAKI 27.50  
*with Porcini Ponzu*

RED CHICORY LITTLE GEM SALAD 6.95  
*with Sesame Dressing*

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## Hot tapas

GRILLED BLACK COD 22.00  
*Chilli garlic Marinated*

GRILLED GLUTEN FREE BLACK COD (GF) 23.00  
*Yuzu kosho and Shio-Koji Marinated*

BAKED MIXED MUSHROOMS (V) 16.90  
*Yuzu Soy Amarillo and Buckwheat Seeds*

CHARGRILLED LAMB CUTLETS (GF) 25.80  
*Mirin and Yuzu Kosho*

CHARGRILLED JAPANESE WAGYU BEEF STEAK 49.50  
*Grilled Seasonal Vegetables and Ponzu Sauce*

NASU MISO AUBERGINE (V) 8.50  
*Double Cooked*

GRILLED IBERIAN PORK COLLAR 17.20  
*Miso and Shio-Koji Marinated*

GRILLED MISO SALMON 16.80  
*Marinated with Chilli Garlic*

GRILLED ASPARAGUS WITH TRUFFLE MISO 13.50  
*Five pieces*

BRAISED WAGYU BEEF CHA-SIU BUN 7.10

DEEP FRIED SOFT SHELL CRAB CHA-SUI BUN 6.95  
*with Spicy Sesame and Sweet Soy*

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**We offer Omakase options and sake pairing,  
please ask a member of staff.**

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## Aperitifs

BELLINI *Yuzu and Fresh Shiso Leaf* 12.95  
GIN & TONIC *Roku Gin and Fever-Tree Tonic Water* 12.95  
PROSECCO *Superiore 'Asolo', Prapian Estate, NV* 12.00  
CHAMPAGNE *Brut Blanc de Noirs* 17.00

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## Car-tar chips - 1 piece

TORO *Fatty Tuna, Jalapeño Mayonnaise* 5.75  
SAKE *Scottish Salmon, Chilli Miso* 4.00  
HAMACHI *Yellowtail, Jalapeño Mayonnaise* 4.20  
WAGYU *Seared Wagyu Beef, Chilli Miso* 6.50  
DEVON CRAB *Jalapeño Mayonnaise* 4.75

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## Signature open rolls

DOUBLE CRAB OPEN ROLL 18.95  
*Crab Meat & Crispy Soft Shell Crab*

POPCORN SHRIMP TEMPURA ROLL 16.80  
*with Spicy Sesame Sauce and Sweet Chilli Soy*

YELLOWTAIL ROLL 17.95  
*with Seared Jalapeño Mayonnaise*

SEARED A4 WAGYU BEEF 36.00  
*with Truffle and Sweet Soy*

GARDEN VEGETABLE ROLL (V) 16.80  
*with mixed seasonal vegetables and Truffle Soy*

SPICY AKAMI TUNA OPEN ROLL 17.65  
*with Spicy Sesame*

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## Classic sushi rolls

SALMON AVOCADO ROLL 12.50  
EEL AND CUCUMBER ROLL 12.50

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## Sushi and sashimi overleaf.

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*Please inform us of any food  
allergies when you order. Our  
dishes may contain traces of nuts.*

*13.00% optional service charge  
will be added to your bill.*







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## Sushi & Sashimi

All prices per piece.

### MAGURO - TUNA

- Akami Tuna 5.00
  - Chu-toro Medium Fatty Tuna 6.50
  - O-toro Fatty Tuna 8.95
  - Toro Shimofuri 10.50
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### HAMACHI - YELLOWTAIL

- Classic with Tosa Soy 5.50
  - Seared Belly, Yuzu Kosho 7.50
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### SAKE - SCOTTISH SALMON

- Classic with Tosa Soy 4.00
  - Seared Belly, Nikkei Salsa 5.50
  - Home-smoked Scottish Salmon with Yuzu-Honey-Karashi Mayonnaise and Pickled Jalapeño 6.50
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### SEABREAM

- Fresh Umbrian Truffle and Ponzu Jelly 5.70
- .....

### SANTA BARBARA SHRIMP

- Seared with Yuzu Kosho 8.20
- .....

### SCOTTISH SCALLOP

- With Seared Taramo Sauce 6.25
- .....

### CORNISH MACKEREL

- Tororo-Kombu 4.80
- .....

### UNAGI - FRESH WATER EEL

- Classic with Sweet Soy 4.95
- .....

### JAPANESE A4 GRADE WAGYU BEEF

- Seared with Sea Salt and Pepper 8.00
  - Seared with Truffle Salsa and Ponzu Jelly 8.95
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### VEGETABLE (V)

- Avocado Sushi, Jalapeño Mayonnaise 3.50
  - Shiitake Mushroom, Truffle Salsa & Ponzu Jelly 3.95
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## Set menus

OMAKASE SUSHI 10PCS 37.80

*Chef's Selection Sushi Platter*

OMAKASE SASHIMI 15PCS 37.80

*Chef's Selection Sashimi Platter*

SALMON LOVER CHIRASHI 28.50

*Salmon, Seared Salmon and Ikura on a bed of rice*

SALMON LOVER SUSHI MORI 28.50

*Salmon Nigiri (8pcs) and 1 Salmon Avocado Roll*

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## Wine list

### WHITE

Falanghina, 2019 Feudi di San Gregorio Italy  
Glass 8.80 / Bottle 41.00

Riesling, 2019 Anton Finkenauer Germany  
Glass 9.40 / Bottle 45.00

Gavi di Gavi, Gavi di Gavi, 2020 Foli & Benato Italy  
Glass 9.60 / Bottle 50.00

Sauvignon Blanc, 2018 Le Claux Delorme, Domaine Michin, France  
Glass 9.90 / Bottle 55.00

Chablis, 2019 L'Eglantiere Jean Durup, France  
Bottle 70.00

Rully, 2018 Domaine Ponsot, France  
Bottle 85.00

### ROSÉ

Cadet Domaine de la Begude, 2019 France  
Glass 7.50 / Bottle 40.00

### RED

Pinot Noir, 2018 Bruno Sorg France  
Glass 9.90 / Bottle 55.00

Etna Rosso, 2015 Le Vigne di Eli, Sicily, Italy  
Bottle 65.00

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