

.....

À LA CARTE

.....

NIBBLES

.....

Chilled Edamame, *Citrus Dip* 4.95

MISO SOUPS

Tofu and Wakame 5.60
Spicy Salmon 6.20
Lobster and Tomato 7.00

.....

TAR-TAR CHIPS - PER PIECE

.....

Toro - *Fatty Tuna, Jalapeño Mayonnaise* 6.00
Sake - *Salmon, Chilli Miso* 4.25
Hamachi - *Yellowtail, Jalapeño Mayonnaise* 4.45
Kani - *Crab, Jalapeño Mayonnaise* 6.00
Wagyu Beef - *Seared Japanese Wagyu Beef, Chilli Miso* 6.75
Hotate - *Scallops, Spicy Taramo Sauce* 5.00
Lobster - *Lobster, Jalapeño Mayonnaise* 6.50
Yasai - *Mixed Seasonal Vegetables, Jalapeño Mayonnaise* 3.50

COLD TAPAS

.....

Seabass Carpaccio
Fresh umbrian Truffle, Ponzu Jelly 20.00

Yellowtail Carpaccio
Jalapeño Dressing, Sake Soy Infused Ikura 27.10

Wagyu Beef Tataki
Porcini Ponzu 28.50

Mixed Seaweed Salad (v)
Ginger Ponzu 9.50

Red Chicory & Little Gem Salad (v)
Sesame Dressing 7.40

Seared Tofu Carpaccio (v)
Fresh Umbrian Truffle and Ponzu Jelly 17.30

HOT TAPAS

.....

Grilled Black Cod
Chilli Garlic Marinade 28.50

Grilled Yuzu Kosho Black Cod (gf)
Shio Koji Marinade 28.50

Nasu Miso Aubergine (v)
Double Cooked with Den Miso 9.60

Truffle Nasu Miso Aubergine (v)
Double Cooked with Den Miso, Truffle 15.80

Baked Mixed Mushrooms (v)
Yuzu Soy Amarillo, Soba Seeds 17.40

Braised Wagyu Beef Cha-Siu Bun
Steamed Bun, Sweet Soy Braised Beef 8.60

.....

We offer Omakase and Sake pairing. Please ask a member of staff.

Omakase tiers: £120 per person excluding drinks, desserts and service

£150 per person excluding drinks, desserts and service

£200 per person excluding drinks and desserts

Sushi & Sashimi Overleaf

Please Inform us of any allergies when you order. Our dishes may contain traces of nuts.

15% optional service charge will be added to your bill.



SUSHI & SASHIMI - PER PIECE

We offer classic versions of each sushi or sashimi item, please ask a member of the staff.

Maguro - Tuna

Akami Tuna 5.25

Chu-Toro Medium Fatty Tuna 6.75

O-Toro Fatty Tuna 9.20

Toro Shimofuri 10.75

Hamachi - Yellowtail

Seared belly, Yuzu Kosho 7.75

Shimofuri, Red Chilli Shio Koji 9.75

Sake - Salmon

Seared belly, Nikkei Salsa 5.75

Suzuki - Seabass

Umeboshi Purée & Tosazu jelly 6.00

Tai - Seabream

Fresh Umbrian Truffle, Ponzu Jelly 6.00

Ebi - Black Tiger Shrimp

Blanched, Seared Jalapeño Mayo 4.75

Tempura, Sweet Soy 5.00

Hotate - Scallop

Seared Taramo Sauce 6.50

Tempura, Sweet Soy 6.50

Unagi - fresh Water Eel

Uzaku style, Pickled Cucumber,

Ginger Shio Koji 6.30

Truffle & Sweet Soy 6.30

SUSHI ONLY

Japanese A4 Grade Wagyu Beef

Seared, Truffle Salsa & Ponzu Jelly 9.20

Seared, Foie Gras & Umbrian Truffle 12.50

Yasai - Vegetable

Avocado, Jalapeño Mayonnaise 3.75

Shiitake, Truffle Salsa & Ponzu Jelly 4.20

Asparagus, Jalapeño Mayonnaise 3.75

ROLLS - SIX PIECES

SIGNATURE OPEN ROLLS

Double Crab Open Roll *Spider Crab, Crispy Soft-Shell Crab* 19.50

Pop Corn Shrimp Tempura Roll *Spicy Sesame, Sweet Chilli Soy* 19.20

Spicy Akami Tuna Open Roll *Spicy Sesame, Shichimi Pepper* 18.90

Salmon Open Roll *Mustard Miso* 16.95

Garden vegetable Roll (v) *Mixed Seasonal Vegetables, Chilli Miso, Truffle Soy* 16.95

URAMAKI

Yellowtail Roll

Seared Jalapeño Mayonnaise 18.20

Salmon & Avocado 12.90

Eel & Cucumber Roll 12.90

HOSOMAKI - FUTOMAKI

Unatama -

Eel & Tamago Futomaki (5pcs) 15.50

Cucumber Hosomaki 8.50

Oshinko Hosomaki 8.50

Asparagus Hosomaki 8.50

Please Inform us of any allergies when you order. Our dishes may contain traces of nuts.
15% optional service charge will be added to your bill.

