

SYOJIN (V) TASTING MENU 65

Sake pairings and Wine pairings are available

NIBBLES

Edamame Spicy Citrus Dip

Mixed vegetables tar-tar chips Avocado, yuzu garlic, jalapeño mayonnaise

COLD SHUKO APETISERS

Soba noodle salad Buckwheat soba noodle, mixed leaves, mixed cress, sesame vinaigrette

HOT SHUKO DISHES

Tofu steamed mini burger bun Cherry tomato, tomato miso

Nasu-miso double cooked aubergine, caramelised sweet miso with fresh truffle (£5.00 suppliment)

Agedashi Tofu Mushrooms, daikon, spring onion, ginger, shojin uma-dashi broth

SUSHI

Avocado tempura flakes and jalapeño mayo

Grilled shiitake mushroom truffle soy

Grilled eringi mushroom yuzu soy

Pickled daikon yuzu zest

Assorted vegetable roll (6 pieces)

DESSERT

Dark chocolate fondant tart vanilla ice cream

OR

Selection of ice cream and sorbet 3 flavours Please ask your waiter for today's selection

Bento petits fours du jour

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.
Please speak to a member of our staff who will be happy to help. 14% optional service charge will be added to your bill.

TAR-TAR CHIPS

(Per piece)

Assorted vegetables (v) 1piece 3.1

Avocado, yuzu garlic, jalapeño mayonnaise (v)

Toro fatty tuna 1piece 4.6

Avocado, jalapeño mayonnaise

Scottish salmon 1piece 4.0

Avocado, chilli miso

Yellowtail 1piece 4.0

Avocado, jalapeño mayonnaise

Hand-dived Scottish scallop 1piece 3.8

Avocado, spicy taramo sauce

Snow crab 1piece 4.1

Avocado, jalapeño mayonnaise

Creel caught native lobster 1piece 4.6

Avocado, jalapeno mayonnaise

Seared Japanese Wagyu beef 1piece 5.5

Avocado, chilli miso

MISO SOUPS

'Shojin' miso soup (v) 5.0

Seasonal mixed mushrooms

Creel caught British native lobster miso soup 5.0

Seasonal mixed mushrooms

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COLD SHUKO APPETISERS

PLATEAUX DE FRUITS DE MER

Sashimi Fruits de Mer 19.5

Chef's selection of assorted sashimi 5 kinds (per person)

Hot and cold Fruits de Mer 25.0

Chef's selection of assorted cold and hot appetisers 5 kinds (per person)

Sea bass carpaccio 19.8

Fresh truffle, ponzu jelly, truffle salsa, ponzu

Tuna tartare 23.0

British caviar, crispy yuba sheets, wasabi tsukuri soy

Japanese Wagyu beef "tataki" 29.0

Seared Japanese Wagyu beef, porcini ponzu, porcini salsa

Assorted Seaweed salad (v) 8.0

Wakame seaweed, tosaka seaweed, mixed leaves, spicy tofu vinaigrette

Soba noodle salad (v) 10.0

Buckwheat soba noodle, mixed leaves, mixed cress, sesame vinaigrette

Little gem lettuce salad (v) 8.5

Onion wasabi vinaigrette, shiso cress, curled carrots, daikon

HOT SHUKO APPETISERS

(Per piece)

Josper seared spot shrimp 'Botan Ebi' 8.0

Pickled plum purée, shiso leaf

Josper grilled hand dived Scottish scallops 8.0

Wasabi salsa, yuzu oil

SIGNATURE TASTING MENU 100

Sake pairings and Wine pairings are available

NIBBLES

Toro fatty tuna tar-tar chips jalapeño mayonnaise

Seared Japanese Wagyu beef tar-tar chips chilli miso

COLD SHUKO APETISERS

Sea bass carpaccio Fresh truffle, ponzu jelly, truffle salsa, ponzu

Little gem lettuce salad (v) Onion wasabi vinaigrette, shiso cress, curled carrots, daikon

HOT SHUKO DISHES

Josper grilled creel caught native lobster (half) Sauce vierge à la yuzu

OR

Josper grilled Japanese Wagyu beef (50grams) Wasabi butter, fried shallot (£9.00 suppliment)

SUSHI

Seared O-toro kizami wasabi

Scottish salmon 'zuke' onion soy jam

Seared yellowtail belly yuzu-kosyo

Hand-dived Scottish scallop spicy taramo sauce

Sea bass shiso pickled plum purée

Freshwater eel and pan-fried foie gras roll sweet soy sauce (3 pieces)

DESSERT

Dark chocolate fondant tart vanilla ice cream

OR

Dinings style crème brûlée trio

Wasanbon sugar with kuromitsu caviar, hoji tea with fresh nashi pears brunoise, black sesame with passion fruit caviar

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SIGNATURE TASTING MENU 75

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NIBBLES

"Toro" fatty tuna tar-tar chips jalapeño mayonnaise

Hand-dived Scottish scallop tar-tar chips taramo sauce

COLD SHUKO APETISERS

Sea bass carpaccio Fresh truffle, ponzu jelly, truffle salsa, ponzu

HOT SHUKO DISHES

Nasu-miso Double cooked aubergine, caramelised sweet miso

Josper grilled corn fed French poussin teriyaki Asakura Sansyo

SUSHI

Seared O-toro Kizami wasabi

Scottish salmon zuke Onion soy jam

Seared yellowtail belly Yuzu kosho

Shrimp tempura inside out sushi roll (6 pieces) Crispy tempura flakes and spicy taramo sauce

DESSERT

Dark chocolate fondant tart vanilla ice cream

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Dinings style crème brûlée trio

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Bento petits fours du jour

HOT SHUKO DISHES

STEAMED MINI BURGER BUNS

(Per piece)

Tofu burger bun (v) 5.1

Cherry tomato, tomato miso

Shrimp tempura burger bun 5.6

Chilli sweet soy, spicy sesame sauce

Teriyaki Wagyu burger bun 9.0

Spicy teriyaki sauce, spicy sesame sauce

Agedashi Dofu (v) 9.5

Mushrooms, daikon, spring onion, ginger, Uma-dashi broth or Shojin Uma-dashi broth (v)

Nasu-miso (v) 7.8

Double cooked aubergine, caramelised sweet miso

Braised Hakusai cabbage (v) 19.5

Kelp infused soy milk, fresh truffle

"Fish & chips" Dinings style 21.0

Halibut, wasabi cream cheese, green tea battered chips

Grilled marinated black cod 18.9

Granny smith apple and honey Shio-koji

SUMI-YAKI

Josper grilled winter vegetable Asakura sansho miso, mushroom miso (v) 17.5

Josper grilled creel caught native lobster yuzu sauce vierge 40.0

Josper grilled corn fed French poussin teriyaki Asakura sansho 21.0

Josper grilled Japanese Wagyu beef Wasabi butter, fried shallot 100 grams 58.0

200 grams 116.0

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SUSHI AND SASHIMI

(Per piece)

BLUEFIN TUNA	5.3	SPOT SHRIMP BOTAN-EBI	7.5
<i>Akami zuke with soy-koji</i>	5.8	<i>Seared spot shrimp with yuzu-soy</i>	8.0
<i>Chu-toro</i>	7.2	<i>Spot shrimp tempura with sweet soy</i>	8.0
<i>Chu-toro zuke with kizami wasabi</i>	7.7		
<i>O-toro</i>	9.1	FRESHWATER EEL	6.5
<i>Half-seared o-toro with kizami wasabi</i>	9.6	<i>Smoked eel (Smith's smokery) with yuzu</i>	7.2
		<i>Freshwater eel with pickled cucumber</i>	7.0
SCOTTISH SALMON	5.0		
<i>Salmon zuke with onion soy jam</i>	5.5	JAPANESE WAGYU BEEF	
<i>Seared salmon belly with nikkei salsa</i>	5.5	<i>Seared Wagyu beef with umami salt and pepper</i>	10.8
<i>Salmon caviar infused with yuzu soy</i>	6.0	<i>Seared Wagyu beef with truffle and ponzu</i>	12.8
		<i>Seared Wagyu beef with foie gras and sweet soy</i>	12.8
YELLOWTAIL	6.4		
<i>Seared belly with yuzu-kosyo</i>	6.9		
<i>Yellowtail zuke with mustard</i>	6.9		
SEA BASS	5.0	VEGETABLE SUSHI	
<i>Sea bass shiso with pickled plum puree</i>	5.5	<i>Avocado with tempura flakes & jalapeño mayo</i>	2.9
<i>Sea bass with tosazu jelly and fresh truffle</i>	5.5	<i>Grilled shiitake mushroom with truffle soy</i>	3.4
		<i>Grilled eringi mushroom with yuzu soy</i>	2.9
HAND-DIVED SCOTTISH SCALLOP	7.0	<i>Pickled daikon with yuzu</i>	2.8
<i>Scallop with spicy taramo sauce</i>	7.7		
<i>Scallop with foie gras mousse</i>	7.7		

SUSHI ROLL

Please ask your waiter for other selections of sushi rolls

OPEN SUSHI ROLL

<i>Spicy tuna roll with shichimi pepper and spicy sesame sauce</i>	3 Pieces	9.5	6 Pieces	18.0
<i>Scottish salmon roll with yuzu-jalapeño mayonnaise</i>	3 Pieces	8.9	6 Pieces	17.0
<i>Double crab (Snow crab & soft shell crab) roll with yuzu</i>	3 Pieces	10.0	6 Pieces	19.5
<i>Creel caught native lobster tempura roll with chili sweet soy and spicy sesame</i>			6 Pieces	21.0

DININGS CLASSICS

<i>Freshwater eel and pan-fried foie gras roll with sweet soy sauce</i>			6 Pieces	19.0
<i>Shrimp tempura inside out sushi roll served with crispy tempura flakes and spicy taramo sauce</i>			6 Pieces	9.9

VEGETABLE

<i>Assorted vegetable roll (v)</i>			6 Pieces	8.3
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OMAKASE TASTING MENU