



GRAND MENU

NIBBLES

TAR-TAR CHIPS

Wagyu beef 6
Avocado, chilli miso

Yellowtail 4
Avocado, jalapeño mayonnaise

Creel caught lobster 4.5
Avocado, jalapeño mayonnaise

'Toro' fatty tuna 5
Avocado, jalapeño mayonnaise

Hand-dived Scottish scallop 4
Avocado, spicy taramo sauce

Roasted Beetroot (v) 3.5
Tahini soy

Snow crab 4
Avocado, jalapeño mayonnaise

Scottish salmon 4
Avocado, chilli miso



CAVIAR

Served with wasabi mascarpone and crispy rice crackers

Organic char fish roes (France)
15 grams 13

Oscietra (France)
15 grams 52

Beluga (Bulgaria)
15 grams 105

CRISPY RICE

Four pieces of fried crispy sushi ricee, served with your choice of fish tartare

Scottish salmon 17
Jalapeño mayonnaise

Tuna 18
Spicy sesame sauce

Snow crab 19
Jalapeño mayonnaise

MISO SOUPS

Syojin (v) 5
Assorted mushrooms

Spicy salmon 5.5
Chilli garlic, coriander

Creel caught lobster 7
Tomato, chives

*Each dish is served when ready. Please inform us of any food allergies when you order.
Our dishes may contain traces of nuts. 14% optional service charge will be added to your bill.*

SHUKO

PLATEAUX DE FRUITS DE MER

Plateaux de sashimi fruits de mer 25
Chef's selection of 5 sashimi (per person)
With Oscietra Caviar 15 grams 52
With Beluga Caviar 15 grams 105

Plateaux de sumiyaki fruits de mer (hot) 29
*Chef's selection of assorted charcoal grilled seafood
(per person)*

Sashimi mozaic 19
*Yellowtail, Scottish salmon, organic char caviar,
coriander cress, yuzu garlic*

Seabass Carpaccio with summer truffle 20
truffle salsa, ponzu jelly

Tuna tartare with Oscietra Caviar 23
Crispy monaka, tahini soy

Assorted seaweed salad (v) 8
Cress salad, field greens, sesame vinaigrette

Little gem lettuce salad (v) 8.5
Curled vegetable, onion and wasabi vinaigrette

Green tea soba noodle salad (v) 11
Cress salad, field greens, sesame vinaigrette

CLASSICS

Nasu-miso (v) 8
Double cooked aubergine, caramelized sweet miso

Agedashi-dofu (v) 9.5
*Grated daikon, spring onion, mushrooms,
umadashi or Syojin-umadashi (v)*

Black cod 19
Apple and shio-koji sauce

Japanese Wagyu beef tataki (served rare) 29
Hay seared Wagyu beef (50 grams), porcini ponzu



STEAMED MINI BURGER BUNS

Japanese Wagyu beef 9
with foie gras mousse 12
Teriyaki sauce, spicy sesame

Shrimp tempura 5.5
Sweet soy, spicy sesame

Tofu paté and cherry tomato (v) 5
Tomato miso

SUMIYAKI

Charcoal grilled dishes from our Josper oven

FISH & SEAFOOD

Spanish red prawn carabiñeros 15.5
Yuzu honey vinaugrette, fresh chilli

Creel caught lobster 40
Sauce vierge à la yuzu

Hand-dived Scottish scallops 8
Wasabi salsa, yuzu

Dover sole (whole) 34
Kurozu butter

MEAT

Japanese Wagyu beef (100 grams) 58
“Wafu” chimichurri

Iberico pork shoulder “Bellota Secreto” 19.5
Sage miso, Sicilian aubergine

Corn fed French poussin teriyaki 19.5
Asakura sansho pepper corn, teriyaki sauce

Pyrenean Agnei Ibérico lamb chops 31
Spiced shio-koji, artichoke yogurt purée

VEGETABLES

Asparagus (v) 14
Tahini-miso, asakura sansyo

Pointed cabbage (v) 16.5
Summer truffle, sake butter

Sweet corn on the cob (v) 9.5
Butter soy
With foie gras mousse 12.5

Artichokes (v) 10.5
Plum vinaigrette

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SUSHI & SASHIMI

BLUEFIN TUNA

Akami zuke style, soy-koji 6
Half seared toro-hagashi, zuke style,
Kizami wasabi 9.5
Jabara-toro, zuke style, yuzu kosho 9.5
Shimofuri-toro 11

SCOTTISH SALMON

Zuke style, onion soy jam 5.5
Seared belly, nikkei salsa 5.5

YELLOWTAIL

Zuke style, mustard 7
Seared belly, yuzu-kosho 7

SEABASS

Shiso, pickled plum purée 6
Aged parma ham, yuzu 6

HAND-DIVED SCOTTISH SCALLOP

Taramo sauce 7.5
Foie gras mousse 8

FRESH WATER EEL

Kabayaki, pickled cucumber 7
Smoked eel (Smith's smokery) with yuzu 7.5

SPANISH RED PRAWN CARABIÑEROS

Shiso and tomato salsa 16.5
Kimizu 16.5

JAPANESE WAGYU BEEF

Seared Wagyu, summer truffle,
ponzu jelly 13
Seared Wagyu, foie gras, sweet soy 13

CAVIAR

Your choice of caviar served Gunkaan style sushi or Temaki hand roll

Organic char fish roe (France)

Gunkan 9 / Temaki 13

Soy marinated salmon roe (Iceland)

Gunkan 6 / Temaki 9

Beluga (Bulgaria)

Gunkan 70 / Temaki 105

Selection of 4 caviar

Gunkan 30 / Temaki 45

Oscietra (France)

Gunkan 35 / Temaki 52



VEGETABLE

SUSHI

Avocado 3
Tempura flakes, jalapeño mayo

Grilled eringi mushroom 3
Yuzu soy

Grilled shiitake mushroom 3.5
Truffle soy

Pickled daikon 3
Yuzu

SUSHI ROLL

Assorted vegetable roll 8.5
Yuzu kosyo, jalapeño mayonnaise

SUSHI ROLL

Spicy tuna open sushi roll
Shichimi pepper, spicy sesame sauce
3 pieces 9.5 / 6 pieces 18

Scottish salmon open sushi roll
Yuzu zest, yuzu jalapeño sauce
3 pieces 9 / 6 pieces 17

Double crab (*snow crab & soft shell crab*) open sushi roll
Cress salad, yuzu garlic vinaigrette
3 pieces 10 / 6 pieces 19.5

Creel caught native lobster tempura
open sushi roll 6 pieces 22

Shrimp tempura inside out roll 6 pieces 10
Crispy tempura flakes, spicy taramo sauce

Fresh water eel and pan-fried
foie gras open sushi roll 6 pieces 19
Sweet soy sauce



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TASTING MENU

125 per person

SAKE & WINE PAIRING

To complement each course, our tasting menu can be paired with wine or sake recommended by our sommelier.

Wine 45 supplement Sake 50 supplement

NIBBLES

Snow crab tar-tar chips
Avocado, jalapeño mayonnaise

Seared Japanese Wagyu beef
tar-tar chips
Avocado, chilli miso

Scottish salmon tar-tar chips
Avocado, chilli miso

SHUKO

Tuna tartare with Oscietra Caviar
Crispy monaka, tahini soy

Green tea soba noodle salad
Cress salad, field greens, sesame vinaigrette

Wagyu beef steamed mini burger bun
Teriyaki sauce, spicy sesame

Sumiyaki Spanish red prawn carabiñeros
Yuzu honey vinaigrette, fresh chilli

Sumiyaki hand-dived Scottish scallops
Wasabi salsa, yuzu

Japanese Wagyu beef (50 grams)
“Wafu” chimichurri

SUSHI & SUSHI ROLLS

Nigiri sushi
(3 pieces)
Chef's selection of nigiri

Spicy tuna open sushi roll
(3 pieces)
*Shichimi pepper, spicy
sesame sauce*

Scottish salmon open sushi roll
(3 pieces)
Yuzu zest, yuzu jalapeño sauce

DESSERTS

Chef's selection

OSUSUME TASTING MENU 150 per person

This menu changes daily to offer the market's freshest produce along with some of our signature dishes. Please ask your waiter for more details.

Vegetarian & vegan tasting menus available (90 per person), please ask your waiter for more details.

