

DININGS SW3
TAKE AWAY MENU
(PB) = PLANT BASED/VEGETARIAN

TAR-TAR CHIPS (BUILD YOUR OWN/4PCS PER ORDER)

Scottish salmon 19.5
Jalapeño aioli

Potted native lobster 25
Taramo sauce

Seared Japanese wagyu beef 32
Chilli miso

Roasted beetroot (PB) 14
Tahini miso

CRISPY RICE

Snow crab 21
Jalapeño aioli

Scottish salmon 19
Wasabi aioli

MISO SOUP

Seaweed and tofu 5.5
Tofu, wakame, tosaka seaweed, spring onion

Japanese mushroom (PB) 7
Assorted Japanese mushrooms, spring onion, sesame oil

COLD SHUKO

Chilled edamame (PB) 5
with citrus dip
with maldon salt

Line-caught seabass carpaccio 24
Truffle, truffle salsa, ponzu jelly

Field green salad 16
Julienne radish, truffle, truffle-soy vinaigrette

Spinach salad "goma-ae" (PB) 8.5
Sweet sesame soy

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HOT SHUKO

Nasu-miso (PB)

Sweet miso 9
with truffle 14

Black cod 28

Apple and shio-koji marinade

STEAMED MINI BURGER BUNS

Potted native lobster slider 9.5

Pickled shallot, yuzu aioli

Wagyu beef 9.5

Teriyaki sauce, spicy sesame

Tofu (PB) 6

Heritage tomato, tomato miso

SUMI-YAKI

Hand-dived scallop (1 piece) 9.5

Wasabi salsa, yuzu vinaigrette

Potted native lobster (whole) 45

Sauce Vierge a la yuzu

Corn fed poussin 20

Teriyaki sauce

Japanese wagyu beef (100g) 68

Wasabi butter

Smoked potato (PB) 8.5

Wasabi aioli

Roasted cauliflower (PB) 9

Tahini miso

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SUSHI AND SASHIMI (1 PIECE)

TUNA

Akami 6.5

Akami 7
Koji-miso

Toro 12

Toro 12.5
Kizami-wasabi

SCOTTISH SALMON

Salmon 6.5

Seared belly 7
Nikkei salsa

YELLOWTAIL

Yellowtail 8.5

Seared belly 9
Yuzu kosho

LINE-CAUGHT SEA BASS

Seabass 8

Seabass 9.5
Truffle, lime, kombu-salt

HAND-DIVED SCALLOPS

Scallop 7.5
Maldon salt and lemon

Scallop 8.5
Taramo sauce

FRESH WATER EEL

Fresh water Eel 7.5

Smoked Eel 8
Yuzu

JAPANESE WAGYU BEEF

Wagyu beef 13.5

Seared Wagyu 14.5
Truffle, ponzu jelly

VEGETABLE SUSHI

Avocado 4.5
Tempura flakes, vegan jalapeño aioli

Grilled shiitake mushroom 5
Truffle soy

Red pepper 4.5
Sweet balsamic soy

Pickled daikon 4.5
Yuzu amazu

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SUSHI ROLL (6PCS)

Spicy tuna open sushi roll 19
Spicy sesame aioli, shichimi pepper

Toro hoso-maki roll 27
Spring onion

Scottish salmon open sushi roll 18
Yuzu aioli

Shrimp tempura inside out roll 14.5
Taramo sauce

Double crab open sushi roll 24.5
Yuzu garlic vinaigrette, jalapeño aioli

Assorted vegetable roll 10.5
Yuzu kosho, vegan wasabi aioli

Wasabi-kappa hosomaki roll 9
British fresh wasabi, cucumber

DESSERT

Sakura cotton cheesecake 11
Berries, strawberry coulis

Dark chocolate tart 13.5
Tahitian vanilla custard