



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
Yuzu aioli

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

Scottish salmon tar-tar chips
Avocado, chilli miso

SHUKO

Toro tartare with Oscietra caviar
Crispy monaka, tahini soy, gold leaf

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 carabineros
Yuzu honey vinaigrette, fresh chilli

Sumi-yaki hand-dived Scottish scallops
Wasabi salsa, yuzu

Japanese Wagyu beef (50 grams)
Wasabi butter

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 aioli

DESSERTS

Chef's selection



GRAND MENU



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VEGETABLE

SUSHI

Avocado 3
Tempura flakes, jalapeño mayo

Red pepper 3
Olive oil

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 aioli
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
Chilli sweet soy, spicy sesame
6 pieces 22

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

Fresh water eel open sushi roll
Sweet soy sauce
6 pieces 19

We also serve a range of classic sushi rolls.
Please ask your waiter for further details.

SUSHI & SASHIMI

BLUEFIN TUNA

Akami zuke style, soy-koji 6
 Toro-hagashi, kizami wasabi 9.5
 Negi toro gunkan 9.5
 Shimofuri-toro 11
 Hay seared shimofuri-toro,
 pickled jalapeno 11.5

HAND-DIVED SCOTTISH SCALLOP

Taramo sauce 7.5

FRESH WATER EEL

Kabayaki, pickled cucumber 8.5
 Smoked eel (Smith's smokery) with yuzu 7.5

SCOTTISH SALMON

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

KING CRAB

Kanizu 12.95
 Taramo 12.95

YELLOWTAIL

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

JAPANESE WAGYU BEEF

Seared Wagyu, truffle, ponzu jelly 13

SEABASS

Shiso, pickled plum purée 6
 Momijioroshi and ginger 6

SEA URCHIN (UNI)

Yaki uni 12
 Ikura and uni 12

CAVIAR

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

Oscietra (France)

Gunkan 35 / Temaki 52

Beluga (Bulgaria)

Gunkan 70 / Temaki 105

Soy marinated salmon roe (Iceland)

Gunkan 6 / Temaki 9

Organic char fish roe (France)

Gunkan 9 / Temaki 13

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
 Yuzu aioli

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 rice, served with your choice of fish tartare

Scottish salmon 17
 Yuzu aioli

Tuna 18
 Spicy sesame sauce

Snow crab 19
 Jalapeño mayonnaise

MISO SOUPS

Mushroom (v) 7
 Wild & Japanese 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 supplement
With Beluga Caviar 15 grams 105 supplement

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

Scottish salmon parfait 19
Organic char caviar, yuzu kosho coral tuille,
jalapeño vinaigrette

Seabass carpaccio with truffle 20
Truffle salsa, ponzu jelly

Toro tartare with Oscietra caviar 27
Crispy monaka, tahini soy, gold leaf

Seaweed salad (v) 8
Field greens, curled vegetable, miso vinaigrette

Little gem lettuce salad (v) 8.5
Onion and wasabi vinaigrette

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

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)

Soba Risotto (v) 19
Soy cream and buckwheat risotto, mushrooms,
fresh winter truffle

Black cod 19
Apple and shio-koji marinade

Japanese Wagyu beef shabu shabu 29
Sesame vinaigrette, porched spring onion

STEAMED MINI BURGER BUNS

Lobster slider 9
Yuzu aioli

Japanese Wagyu beef 9
Teriyaki sauce, spicy sesame

Tofu (v) 5
Cherry tomato, tomato miso

SUMIYAKI

Charcoal grilled dishes from our Jospier oven

FISH & SEAFOOD

Spanish red prawn carabineros 15.5
Yuzu honey vinaigrette, fresh chilli

Dover sole (whole) 34
Kurozu butter

Bouillabaisse 37
Creel caught native lobster, hand dived
scallops, seasonal white fish,
mussels, miso-koji

Hand-dived Scottish scallop 8
Wasabi salsa

MEAT

Japanese Wagyu beef (100 grams) 58
Wasabi butter

Ibérico pork "Bellota Secreto" 19.5
Sage miso, savoy cabbage,
walnut miso vinaigrette

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

VEGETABLES

Soy creamed seasonal greens (v) 14
Truffle, soy cheese, soy cream

Mushrooms (v) 19
Wild & Japanese mushrooms,
sous vide egg, garlic sake-soy

Smoked potatoes (v) 8.5
Wasabi cream, micro cress

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