



DININGS
AT
HOME



微信扫码关注，浏览配图菜单



DININGS SW3

YOUR FAVOURITE DISHES ARE NOW AVAILABLE
TO PICK UP

Dear valued neighbour,

During times of uncertainty we all enjoy the comfort of our own homes. Therefore, from our home, Dinings SW3, we have introduced takeout menu to keep supplying you with your favourite Dinings SW3 dishes from our restaurant menu.

Plus our food travels well!

As always, Dinings SW3 maintains the highest possible level of hygiene. Our team has been fully briefed with current government requirements and are understaking extreme levels of health and safety procedures to ensure that guests and other staff members are safe.

*Please call us with any questions, requests and to order.
See details overleaf.*

Sending our best wishes

Masaki Sugisaki
Executive Chef



VEGETABLE

SUSHI

Avocado 3
Tempura flakes, wasabi aioli

Red pepper 3
Olive oil

Grilled shiitake mushroom 3.5
Truffle soy

Pickled daikon 3
Yuzu

SUSHI ROLL

Assorted vegetable roll 8.5
Yuzu kosho, jalapeño aioli

SUSHI ROLL

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

Scottish salmon open sushi roll
Yuzu aioli
3 pieces 9 / 6 pieces 17

Double crab (Cornish hand picked 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 aioli
6 pieces 22

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

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

Lemon and kombu salt 7.5
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

JAPANESE WAGYU BEEF

Seared Wagyu, truffle, ponzu jelly 13
Aka yuzo kosho 11

YELLOWTAIL

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

LINE-CAUGHT SEABASS

Shiso, pickled plum purée 6.5
Truffle, kombu salt 7.5

CAVIAR

Your choice of caviar served Gunkan style or Temaki

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

Call this number to place your order 02077230666 (opt.2)

-Lunch 12 to 3pm every day

-Dinner 6 to 10.30pm Sunday to Wednesday & 6 to 11pm Thursday to Saturday

-Orders are taken over the phone, with payment by card

-Pick up in person, or you can send a car or cab to pick your order up

-Menu designed so that the food can be transported effectively

CRISPY RICE

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

Scottish salmon 17
Yuzu aioli

Snow crab 19
Jalapeno Mayonnaise

MISO SOUPS

Mushroom (v) 7
Wild & Japanese
mushrooms

Tofu and seaweed 5
(v)

*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)

STEAMED MINI BURGER

Lobster slider 9
Yuzu aioli, amazu picked shallot

Japanese Wagyu beef 9
Teriyaki sauce, spicy sesame aioli

Tofu (v) 5
Cherry tomato, tomato miso

SUMIYAKI

Charcoal grilled dishes from our Jospier oven

FISH & SEAFOOD

Spanish red prawn carabineros 18
Yuzu honey vinaigrette, fresh chilli

Hand-dived Scottish scallop 8
Wasabi salsa

MEAT

Japanese Wagyu beef (100 grams) 58
Wafu chimichurri

Ibérico pork "Bellota Secreto" 19.5
Sage koji miso, agretti, yuzu vinaigrette

Corn fed French poussin 19.5
Asakura sansho pepper corn, teriyaki

VEGETABLES

Mushrooms (v) 19
Wild & Japanese mushrooms, garlic soy

Smoked baby potatoes (v) 8.5
Wasabi cream, micro cress



*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.*