

VEGETABLE SUSHI AND SUSHI ROLL

VEGETABLE (PB)

Avocado <i>Tempura flakes, vegan jalapeño aioli</i>	3.5
Grilled shiitake mushroom <i>Truffle soy</i>	4
Red pepper <i>Sweet balsamic soy</i>	3.5
Pickled daikon <i>Yuzu amazu</i>	3.5
Vegetable Roll <i>Yuzu kosyo, vegan wasabi aioli</i>	8.5

SUSHI ROLL

Spicy tuna open sushi roll <i>Shichimi pepper, spicy sesame aioli</i>	3 PC 9.5 / 6 PC 18
Scottish salmon open sushi roll <i>Yuzu aioli</i>	3 PC 9 / 6 PC 17
Double crab open sushi roll <i>Cress salad, yuzu garlic vinaigrette</i>	3 PC 10 / 6 PC 19.5
Potted Cornish native lobster tempura open sushi roll <i>Chilli sweet soy, spicy sesame aioli</i>	6 PC 22
Shrimp tempura inside out roll <i>Crispy tempura flakes, spicy taramo sauce</i>	6 PC 10

NIBBLES

TAR-TAR CHIPS

Toro fatty tuna <i>Jalapeño aioli</i>	5
Scottish salmon <i>Yuzu aioli</i>	4
Potted Cornish native lobster <i>Taramo sauce</i>	5
Seared Japanese Wagyu beef <i>Chilli miso</i>	6.5
Roasted beetroot (PB) <i>Tahini miso</i>	3

CRISPY RICE

Akami tuna <i>Spicy sesame aioli</i>	18
Scottish Salmon <i>Wasabi aioli</i>	17

MISO SOUP

Seaweed and tofu	5
Wild mushrooms (PB)	7

PLATEAUX DE FRUITS DE MER

Plateaux de sashimi fruits de mer <i>Chef's selection of 5 sashimi</i> PER PERSON	26
<i>with Oscietra Caviar 15 grams</i> SUPPLEMENT	52
<i>with Beluga Caviar 15 grams</i> SUPPLEMENT	105
Plateaux de sumi-yaki fruits de mer <i>Chef's selection of assorted charcoal grilled seafood</i> PER PERSON	32


 by Masaki

SHUKO

COLD SHUKO

Toro tartare with Oscietra caviar <i>Tsukuri soy, British wasabi, monaka, gold leaf</i>	29
Line caught Cornish sea bass carpaccio <i>Truffle, truffle salsa, ponzu jelly</i>	20
French bean salad (PB) <i>Soy cheese, English garden peas, balsamic white miso vinaigrette</i>	12
Little gem lettuce salad (PB) <i>Onion-wasabi vinaigrette</i>	8.5
Spinach salad “goma-ae” (PB) <i>Sweet sesame soy</i>	6.5

HOT SHUKO

Nasu-miso (PB) <i>Double cooked aubergine, caramelized sweet miso</i>	8
Agedashi-dofu <i>Grated daikon radish, ginger, spring onion, mushrooms, Umadashi or Shojin-umadashi broth (PB)</i>	10
Black cod <i>Apple and shiokoji marinade</i>	22

MINI BURGER BUNS

Potted Cornish native lobster slider <i>Yuzu aioli, amazu pickled shallot</i>	9
Japanese Wagyu beef <i>Teriyaki sauce, spicy sesame aioli</i>	9
Tofu (PB) <i>Cherry tomato, tomato miso</i>	5

SUMI-YAKI

Spanish red prawn carabinero (1pc) <i>Fermented plum purée, yuzu vinaigrette, shiso oil</i>	18
Hand-dived scallop (1pc) <i>Wasabi salsa, yuzu vinaigrette</i>	9
Potted Cornish native lobster <i>Sauce vierge a la yuzu</i>	42
Corn fed poussin <i>Asakura sansho pepper corn, teriyaki sauce</i>	19.5
Ibérico pork “Bellota Secreto” <i>Sage koji miso, samphire, yuzu vinaigrette</i>	19.5
Japanese Wagyu beef (100 grams) <i>Wafu chimichurri</i>	58
Green asparagus (PB) <i>Tahini miso, asakura sansho pepper corn</i>	14
Smoked new potatoes (PB) <i>Wasabi cream, micro cress</i>	8.5

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	11.5

YELLOWTAIL

Zuke style, mustard	7.5
Seared belly, yuzu-kosho	7.5

HAND-DIVED SCALLOP

Lemon and kombu salt	7
Taramo sauce	7.5

WAGYU BEEF

Seared Wagyu, aka yuzu kosho	12
Seared Wagyu, truffle, ponzu jelly	13

SALMON

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

LINE-CAUGHT SEA BASS

Shiso, fermented plum purée	7
Truffle, lime and kombu salt	8

FRESH WATER EEL

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

CAVIAR

Soy marinated salmon roe <i>Gunkan 6 / Temaki 9</i>
Organic char fish roe <i>Gunkan 9 / Temaki 13</i>
Oscietra <i>Gunkan 35 / Temaki 52</i>
Beluga <i>Gunkan 70 / Temaki 105</i>