

## DAILY SPECIALS MENU

### NIBBLE

Grilled seasonal bean salad (Cornwall) <i>Tahini miso</i>	4	LS/IS/O
Red prawn carabinero croquettes (Spain) <i>Miso pomodoro, lotus root chips</i>	7 (3pc)	RF

### APPETISER & SHUKO

A5 Wagyu beef fillet premium mini burger bun (Japan) <i>Teriyaki sauce, amazu pickled cucumber</i>	15	RF
Baked mussels and Asari clams (Cornwall) <i>Yuzu butter, Japanese mushrooms</i>	15	LS/S/EF
Pan fried line caught seabass (Cornwall) <i>Bubu arare, confit yuzu infused heritage tomatoes, sudachi vinaigrette</i>	19	LS/W/EF
60 day dry aged Dexter beef ribeye (Ireland, 250g) <i>Akadashi miso bordelaise</i>	37	LS/RF

### SUSHI & SASHIMI

Kelp sake cured sea bass (Cornwall) <i>Bottarga</i>	8	IS/LS
Horse mackarel (Devon) <i>Ginger oroshi and spring onions</i>	4.5	S/RF

### SUSHI ROLL

Yellowtail roll (Kumamoto, Japan) <i>Jalapeno aioli, tempura flakes, sweet soy</i>	19 (6pc)	RF
Scallop tempura maki (Scotland) <i>Spicy sesame aioli, tempura flake</i>	15.5 (6pc)	S/W/EF

### SEA BASS / SUZUKI



UK SEASON  
May – October

TORBAY, DEVON

FISHED BY SKIPPER DEAN CORBETT

MCS certified. Rod & Line caught. Ikejime.

Known for its mild and sweet flavour, high fat content and meaty consistency, we use sea bass for our sushi, sashimi and of course, Masaki's signature dish, the seabass carpaccio. To guarantee the best quality, umami flavours and texture, and the most humane method of killing, we only use Ikejime sea bass at Dinings SW3.

### BRITISH ISLES



Locally sourced	LS	In season	IS	Organic	O	Wild	W
Sustainable	S	Environmental friendly	EF	Underated	UR	Rare find	RF