

DININGS SW3 TAKE AWAY MENU

(PB) = PLANT BASED/VEGETARIAN

SALADS

Seabass carpaccio 20

Truffle, ponzu jelly, truffle salsa

French bean salad (PB) 12

Soy cheese, English garden peas, white balsamic miso vinaigrette

Little gem lettuce salad (PB) 8.5

Paper thin vegetables, onion-wasabi vinaigrette

Spinach salad "goma-ae" (PB) 6.5

Sweet sesame sauce

MISO SOUP

Traditional miso soup 5

Tofu, wakame, tosaka seaweed, spring onion

Shojin miso soup (PB) 5

Assorted Japanese mushrooms, spring onion, sesame oil

SHUKO

Steamed mini burger buns

Creel caught native lobster slider 9

Yuzu aioli, amazu pickled shallot

Tofu (PB) 5

Cherry tomato, tomato miso

Japanese Wagyu beef 9

Teriyaki sauce, spicy sesame aioli

Premium Wagyu fillet slider 15.6

Lettuce, spicy sesame aioli, teriyaki sauce

Nasu-miso (PB) 8

Double cooked aubergine, caramelized sweet miso

Grilled green asparagus (PB) 14

Tahini miso

Smoked baby potatoes (PB) 8.5

Vegan wasabi aioli, micro cress

Grilled black cod 19

Apple and shiokoji marinade

Grilled creel-caught British native lobster 42

Sauce vierge à la yuzu

Grilled corn fed poussin 19.5

Asakura sansho peppercorn, teriyaki sauce

Grilled Japanese Wagyu beef (100 grams) 58

Wafu chimichurri

Ibérico pork 'bellota secreto' 19.5

Sage koji miso, saphire yuzu vinaigrette

Hand-dived scallop 9

Wasabi salsa, yuzu vinaigrette

Steamed rice 4

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SUSHI AND SASHIMI (per piece)

BLUEFIN TUNA (SPAIN)

Akami 5.5
Akami zuke kizami-wasabi 6

Toro 10
Seared Toro Oscietra caviar 13

SALMON (SCOTLAND)

Salmon 5
Seared Salmon yuzu kosho 5.5

YELLOWTAIL (KAGOSHIMA, JAPAN)

Yellowtail 6.5
Seared yellowtail aka-yuzu kosho 7

SEA BASS (CORNWALL, LINE CAUGHT)

Seabass 6.5
Seabass shiso, plum purée 7

SCALLOP (CORNWALL, HAND-DIVED)

Scallop maldon salt and lemon 7
Scallop taramo sauce 7.5

EEL

Freshwater eel 8
Smoked eel with yuzu 7.5

A5 WAGYU BEEF (GUNMA, JAPAN)

Seared Wagyu 11.5
Seared Wagyu aka yuzu kosho 1

VEGETABLE SUSHI (PB)

Grilled shiitake 3
Truffle soy

Avocado 3
Vegan wasabi aioli

Roasted red pepper 3
Balsamic soy

Pickled daikon radish 3
Sweet yuzu

SUSHI ROLLS (6 PIECES)

Spicy tuna open sushi roll 18
Spicy sesame aioli

Scottish salmon open sushi roll 9
Yuzu aioli

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

Double crab open sushi roll 19.5
Yuzu garlic vinaigrette

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DESSERT

Sakura cotton cheesecake 9
Berries, strawberry coulis

Mochi ganache selection 9
4 pieces

Dark chocolate tart 11.5
Tahitian vanilla custard

Ice Cream / Sorbet 8 (200ml pot)

Strawberry yuzu sorbet

Tahitian vanilla ice cream

Chocolate and soba sherbet

Truffle ice cream

'Nikka from the barrel' whisky
ice cream

Rum and chestnut sherbet

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