

À LA CARTE

OMAKASE EXPERIENCE

Our chef shall personally select the freshest daily ingredients to create a one of a kind menu for you

Omakase tiers: £120 / £160 / £200 per person
(minimum of two people)

excluding drinks, desserts and service

Sake pairing suggestion could be provided upon request

STARTER

Chilled Edamame *Citrus Dip* 5.50

MISO SOUPS

Tofu and Wakame Miso Soup (gf) 6.00

Spicy Fish Tomato Miso Soup (gf) 7.00
(Contains Shellfish)

TAR-TAR CHIPS *finger food/ per piece*

Toro

Fatty Tuna, Jalapeño Mayonnaise 6.00

Sake

Salmon, Chilli Miso 4.50

Hamachi

Yellowtail, Jalapeño Mayonnaise 5.10

Seabream

Beetroot purée & Caviar 6.90

Red Snapper

Beetroot purée & Caviar 6.90

Hotate

Scallops, Spicy Taramo Sauce 5.00

Lobster

Lobster, Jalapeño Mayonnaise 6.50

Kani

Crab, Jalapeño Mayonnaise 6.00

Wagyu Beef

Seared Japanese Wagyu Beef, Chilli Miso 6.75

Yasai (v)

Mixed Seasonal Vegetables, Jalapeño Mayonnaise 3.95

COLD TAPAS

Seabass Carpaccio

Fresh Umbrian Truffle, Ponzu Jelly 22.00

Yellowtail Carpaccio

Jalapeño Dressing, Ikura 27.80

House Tartar

Chives & Truffle Soy Dressing

O-Toro 24.50 / Hamachi 22.50 / Sake 18.50

Toro tataki spoons (4 spoons)

Chilli Miso & Wasabi Salsa 28.00

Wagyu Beef Tataki

Porcini Ponzu 28.50

Mixed Seaweed Salad (v) (gf)

Ginger Miso Ponzu 9.80

Red Chicory & Little Gem Salad (v)

Sesame Dressing 7.80

Tofu Carpaccio (v)

Fresh Umbrian Truffle and Ponzu Jelly 17.30

HOT TAPAS

Grilled Black Cod

Chilli Garlic Marinade 29.00

Grilled Yuzu Kosho Black Cod (gf)

Shio Koji Marinade 29.00

Nasu Miso Aubergine (v)(gf)

Double Cooked with Den Miso 11.00

Truffle Miso Aubergine (v) (gf)

Sweet Miso & Truffle 16.00

Baked Mixed Mushrooms (v) (gf)

Yuzu Soy Amarillo, Soba Seeds 17.50

Kagoshima Wagyu Sirloin Steak (100g)

Three dipping sauces 85.00

Dinings Steamed Bun *per piece*

Wagyu Slider with Kimchi Pickles 9.50

Tuna Katsu / Scallop Katsu / Whitefish Katsu 7.00

Tofu Katsu 6.50

Tempura

Prawns 16.25 / Daily Whitefish 19.50

Seasonal Vegetables 16.00

Please Inform us of any allergies when you order. Our dishes may contain traces of nuts. 15% optional service charge will be added to your bill.

❖ SUSHI & SASHIMI *per piece*

◆ Maguro - Tuna

Akami Tuna 5.50

Spicy Tuna Gunkan with Quail Egg 6.80

Chu-Toro Medium Fatty Tuna 6.80

O-Toro Fatty Tuna 9.20

Seared Toro Shimofuri 11.00

Seared O-Toro with Caviar 14.50

◆ Hamachi - Yellowtail

Classic 5.50

Seared belly, Yuzu Kosho 7.80

Shimofuri, Red Chilli Shio Koji 9.80

◆ Sake - Salmon

Classic 4.90

Seared belly, Nikkei Salsa 5.90

Cured Salmon, Avocado Purée 6.50

◆ Suzuki - Seabass

Classic 5.00

Umeboshi Purée & Tosazu jelly 6.00

◆ Tai - Seabream

Classic 5.00

Fresh Umbrian Truffle, Ponzu Jelly 6.25

◆ Ebi - Black Tiger Shrimp

Seared Jalapeño Mayo 4.80

Tempura, Sweet Soy 5.50

◆ Hotate - Scallop

Classic 6.00

Seared Taramo Sauce 6.50

Tempura, Sweet Soy 6.50

Scallop, Ikura 6.80

◆ Unagi - Fresh Water Eel

Classic 5.10

Pickled Cucumber, Ginger Shio Koji 6.30

Truffle & Sweet Soy 6.30

Foie Gras & Sweet Soy 6.80

◆ Japanese A4 Grade Wagyu Beef

Classic 8.30

Seared, Truffle Salsa & Ponzu Jelly 9.20

Seared, Truffle Salsa & Foie Gras 12.50

◆ Yasai - Vegetable (v)

Avocado, Jalapeño Mayonnaise 3.80

Shiitake, Truffle Salsa & Ponzu Jelly 4.20

Asparagus, Jalapeño Mayonnaise 3.80

Seared Corn with Truffle 4.20

◆ Supplements

Caviar 11.00

Foie Gras 4.50

❖ SIGNATURE OPEN ROLLS

Double Crab Open Roll

Hand-picked Cornish Crab, Crispy Soft-Shell Crab

3 pc 10.85/ 6 pc 21.70

Pop Corn Shrimp Tempura Open Roll

Spicy Sesame, Sweet Chilli Soy 19.50

Spicy Akami Tuna Open Roll

Spicy Sesame, Shichimi Pepper 3 pc 9.45/ 6 pc 18.90

Salmon Open Roll

Mustard Miso 3 pc 8.50/ 6 pc 16.95

Salmon Zuke Open Roll

Chilli Salsa 3 pc 8.75/ 6 pc 17.50

Eel Foie Gras Truffle Roll

Sweet Soy 3 pc 15.50/ 6 pc 30.80

Seared Wagyu Foie Gras Truffle Roll

Sweet Soy 3 pc 20.15/ 6 pc 39.25

Garden Vegetable Roll (v)

Mixed Seasonal Vegetables, Chilli Miso, Truffle Soy 16.95

❖ INSIDE-OUT ROLLS *6 pieces*

Yellowtail Roll

Seared Jalapeño Mayonnaise 18.20

Salmon & Avocado 12.90

Eel & Cucumber Roll 12.90

❖ HAND ROLLS

Toro Taku Hand Roll

Fatty Tuna & Pickled Mooli 16.50

Negi Toro Hand Roll

Fatty Tuna & Spring Onion 16.50

Spicy Tuna/ Salmon/ Yellowtail Hand Roll

Chilli Onion Salsa 15.50 (Yellowtail £1 supplement)

Scallop & Ikura Hand Roll

Tosa Soy 16.50

Wagyu Hand Roll

Sweet Soy 20.00

❖ CLASSIC ROLLS *6 pieces*

Eel & Tamago Futomaki (5pcs) 16.50

Cucumber Hosomaki (v) 8.50

Oshinko Hosomaki (v)

Japanese Pickled Radish 8.50

Asparagus Hosomaki (v) 8.50



For Deliveroo Diamond Members @Dinings-Marylebone



Instagram @dinings_london