



\*\*\* Oysters & Caviar \*\*\*

½ Dozen Classic <i>chili daiçon &amp; ponzu</i>	169kcal	36
½ Dozen Signature <i>salmon roe &amp; white ponzu</i>	166kcal	42
<i>Per piece (min.2)</i>		
Japanese	46kcal	6
French	47kcal	7
Irish	46kcal	6
The Aubrey Caviar, Amur River	26/10g	
Sturgeon Eggs	211kcal, 226kcal	76/30g
Aristocrat Beluga	282kcal	240/30g
Caviar Bumps <i>frozen shochu</i>		22

\*\*\* Snacks & Starters \*\*\*

Edamame <i>yuzu or chili salt</i>	182kcal, 189kcal	5
Shishito Peppers <i>katsubushi</i>	157kcal	8
Charcoal Chicken <i>Karaage yuzu mayo</i>	519kcal	14
Crab & Lobster Croquettes <i>soy béchamel, crab miso</i>	494kcal	17
Wagyu Gyoza	436kcal	16
Mushroom Gyoza	301kcal	11
A5 Kagoshima Wagyu Sando	1155kcal	78
Agedashi Tofu <i>crispy tofu, shimeji mushroom ankake</i>	274kcal	12
Corn Tempura Bites	243kcal	11

\*\*\* Salads \*\*\*

Seaweed <i>wakame, ao tosaqa, aka tosaqa, kaiso crystal</i>	179kcal	12
Gomae <i>baby spinach, sesame</i>	274kcal	9
Seasonal Tomato <i>black garlic &amp; shiso dressing</i>	215kcal	9
Crispy Tofu Salad <i>mizuna, sesame pearls</i>	381kcal	17
Tea-Smoked Salmon <i>whisky cured salmon, sencha smoke, ikura</i>	474kcal	12

\*\*\* Raw \*\*\*

Celeriac 'Tartare' <i>yuzukosho, ponzu, sesame</i>	183kcal	16
Wagyu Tartare <i>daiçon, black garlic, crispy rice cracker</i>	334kcal	32
Salmon <i>ponzu, ichimi, tea smoked ikura</i>	357kcal	13

\*\*\* Sushi & Sashimi \*\*\*

Our sushi is prepared in the Edomae style, using rice sourced from Hokkaido, and red vinegar made from ginjo sake lees. Rich in umami, this technique emphasises the natural flavours of the fish.

		Nigiri	Sashimi
Signature Platter <i>12 pieces</i>		58	46
Aburi (seared) Platter <i>6 pieces</i>		27	21
<i>2pcs per order</i>			
Botan Ebi <i>botan prawn</i>		10	8
	112kcal, 48kcal		
Ebi <i>prawn</i>	143kcal, 89kcal	8	6
Hamachi <i>yellowtail</i>	141kcal, 87kcal	10	8
Hotate <i>scallop</i>	112kcal, 48kcal	9	7
Ikura <i>salmon roe</i>	146kcal, 80kcal	8	6
Saba <i>mackerel</i>	229kcal, 51kcal	8	6
Sake <i>salmon</i>	138kcal, 83kcal	9	7
Suzuki <i>sea bass</i>	109kcal, 51kcal	9	7
Tai <i>sea bream</i>	118kcal, 55kcal	8	6
Tako <i>octopus</i>	114kcal, 51kcal	7	5
Unagi <i>eel</i>	149kcal, 97kcal	9	7
Uni (seasonal) <i>per piece</i>		13	11
	114kcal, 44kcal		

\*\*\* Maki \*\*\*

Prawn Tempura <i>ebi miso, crispy yuba</i>	766kcal	18
Salmon Softshell Crab <i>yuzu mayo, tobiko</i>	821kcal	19
Spicy Chirashi <i>tororo kombu</i>	525kcal	15
Hamachi <i>yuzukosho, bubu arare</i>	491kcal	21
Wagyu <i>black garlic, chives</i>	298kcal	24

\*\*\* Tempura \*\*\*

Tempura Platter <i>6 pieces</i>		31
<i>Prawn, Seafood, Vegetable</i>	744kcal	
Japanese Prawn	303kcal	21
Seasonal Vegetable		11

\*\*\* Rice & Noodles \*\*\*

Wagyu Oxtail & Bone Marrow Fried Rice	1073kcal	18
Lobster & Hokkaido Uni Fried Rice	739kcal	35
Aubergine Fried Rice	843kcal	14
Wagyu Curry Udon Noodle	892kcal	22

\*\*\* Robata \*\*\*

Hamachi Collar	481kcal	16	A5 Kagoshima Striploin	441kcal	110/125g
Sustainable Miso Black Cod	456kcal	32	A5 Kagoshima Tenderloin	504kcal	135/150g
Alaskan King Crab Leg <i>kimuchi</i>	413kcal	68	BBQ Tonkatsu Beef Rib	558kcal	32/200g
Market Seafood		MP	Iberico Secreto Pork	409kcal	23/125g
Seasonal Mushrooms	247kcal	9	Lamb Rack <i>tare, egg yolq</i>	754kcal	31/3pc
Miso Glazed Aubergine	227kcal	9	Duck Teriyaki <i>miso sweet potato</i>	376kcal	29
Asparagus Namban	521kcal	11	Free Range ½ Baby Chicken	528kcal	23
Leek <i>red miso, shiso vinegar</i>	193kcal	9			

Where available, our ingredients are from sustainable sources and ethical farms. Scan the QR code to learn more.



\*\*\* Please note all prices include VAT at the current rate. A discretionary service charge of 13.5% will be added to your bill \*\*\*

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements. Adults need around 2000 kcal a day