



Available from 12pm – 2:30pm every Monday to Friday

*** Three-Layer Bento Set ***
38

Choice of	Accompanied by
Iberico Secreto Pork 318kcal	Futomaki & Nigiri Selection 360kcal
Saikyo Miso Salmon 394kcal	Chawanmushi 18kcal
Red Miso Grilled Cauliflower (v) 159kcal	Housemade Pickles 26kcal
Chicken Katsu Sando 859kcal	Shishito Peppers 20kcal
M7 Wagyu 282kcal +15	Mizuna & Mixed Green Salad 43kcal
	Miso Soup 4kcal

*** Chirashi Don Set ***
55

Chef's Sashimi Selection over Edomae Rice 1036kcal
Chawanmushi 18kcal
Mizuna & Mixed Greens Salad 196kcal
Miso Soup 4kcal

*** Oysters & Caviar ***

½ Dozen	
Classic chili daikon & ponzu 169kcal	36
Signature salmon roe & white ponzu 166kcal	42
Per piece (min.2)	
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
Accompanied by housemade shokupan, hard-boiled egg, chives, red onion	

*** Snacks & Starters ***

Edamame yuzu or chili salt 182kcal, 189kcal	5
Charcoal Chicken Karaage yuzu mayo 519kcal	14
Mushroom Gyoza 301kcal	11
A4 Wagyu Sando 1155kcal	78
Crab Korokke tonyu bechamel, kani miso 487kcal	16

*** Salads ***

Gomae baby spinach, sesame 274kcal	9
Crispy Tofu mizuna, sesame pearls 381kcal	17
Tea-smoked Salmon whisky cured salmon, sencha smoke, ikura 474kcal	12

*** Sushi & Sashimi ***

	Nigiri	Sashimi
Platter 10 pieces	50	40
Platter 6 pieces	30	25

*** Tempura ***

Tempura Platter 6 pieces	31
Prawn, Seafood, Vegetable 744kcal	
Japanese Prawn 303kcal	21
Corn Tempura 243kcal	11
Eel 515kcal	9
Seasonal Mushroom 100kcal	14
Seasonal Root Vegetable 248kcal	9

*** Robata ***

A4 Kagoshima Striploin 441kcal	110/125g
Aged Galician Striploin 615kcal	68/200g
Iberico Secreto Pork 409kcal	23/125g
Free Range ½ Baby Chicken 528kcal	23
Hamachi Collar 481kcal	16
Saikyo Miso Sablefish 456kcal	32
Seasonal Mushrooms 247kcal	9
Miso Glazed Aubergine 227kcal	9

*** Rice & Noodles ***

Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal	18
Lobster & Hokkaido Uni Fried Rice 739kcal	35
Aubergine Fried Rice 843kcal	14

*** Dessert ***

Yuzu Meringue white chocolate, earl grey 207kcal	9
Ice Cream sesame 197kcal, matcha 172kcal, yuzu sorbet 135kcal	7
Apple Cake whisky cream 162kcal	5
Monaka purple potato semifreddo, adzuki, tonka cream 116kcal	5

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Choice of	Accompanied by
Chicken Robata Teriyaki 317kcal	Futomaki & Nigiri Selection 360kcal
Hamachi Collar 350kcal	Chawanmushi 18kcal
Miso Glazed Aubergine (v) 182kcal	Housemade Pickles 26kcal
Pork Katsu Sando 1023kcal	Lotus Root Tempura 166kcal
M7 Wagyu 282kcal +15	Gomae Salad baby spinach, sesame 274kcal
	Miso Soup 4kcal

*** Chirashi Don Set ***
55

Chef's Sashimi Selection over Edomae Rice 1036kcal
Chawanmushi 18kcal
Mizuna & Mixed Greens Salad 196kcal
Miso Soup 4kcal

*** Oysters & Caviar ***

½ Dozen	
Classic chili daikon & ponzu 169kcal	36
Signature salmon roe & white ponzu 166kcal	42
Per piece (min.2)	
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
Accompanied by housemade shokupan, hard-boiled egg, chives, red onion	

*** Snacks & Starters ***

Edamame yuzu or chili salt 182kcal, 189kcal	5
Charcoal Chicken Karaage yuzu mayo 519kcal	14
Mushroom Gyoza 301kcal	11
A4 Wagyu Sando 1155kcal	78
Crab Korokke tonyu bechamel, kani miso 487kcal	16

*** Salads ***

Gomae baby spinach, sesame 274kcal	9
Crispy Tofu mizuna, sesame pearls 381kcal	17
Tea-smoked Salmon whisky cured salmon, sencha smoke, ikura 474kcal	12

*** Sushi & Sashimi ***

	Nigiri	Sashimi
Platter 10 pieces	50	40
Platter 6 pieces	30	25

*** Tempura ***

Tempura Platter 6 pieces	31
Prawn, Seafood, Vegetable 744kcal	
Japanese Prawn 303kcal	21
Corn Tempura 243kcal	11
Eel 515kcal	9
Seasonal Mushroom 100kcal	14
Seasonal Root Vegetable 248kcal	9

*** Robata ***

A4 Kagoshima Striploin 441kcal	110/125g
Aged Galician Striploin 615kcal	68/200g
Iberico Secreto Pork 409kcal	23/125g
Free Range ½ Baby Chicken 528kcal	23
Hamachi Collar 481kcal	16
Saikyo Miso Sablefish 456kcal	32
Seasonal Mushrooms 247kcal	9
Miso Glazed Aubergine 227kcal	9

*** Rice & Noodles ***

Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal	18
Lobster & Hokkaido Uni Fried Rice 739kcal	35
Aubergine Fried Rice 843kcal	14

*** Dessert ***

Yuzu Meringue white chocolate, earl grey 207kcal	9
Ice Cream sesame 197kcal, matcha 172kcal, yuzu sorbet 135kcal	7
Strawberry Yuzu Shortcake 125kcal	5
Matcha Cheesecake Roll 67kcal	5

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BBQ Tonkatsu Beef Rib 446kcal	Futomaki & Nigiri Selection 360kcal
White Miso Trout 217kcal	Chawanmushi 18kcal
Mushroom Robatayaki (v) 198kcal	Housemade Pickles 26kcal
Chicken Katsu Sando 859kcal	Corn Tempura 137kcal
M7 Wagyu 282kcal +15	Potato Salad 302kcal
	Miso Soup 4kcal

*** Chirashi Don Set ***
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Chef's Sashimi Selection over Edomae Rice 1036kcal
Chawanmushi 18kcal
Mizuna & Mixed Greens Salad 196kcal
Miso Soup 4kcal

*** Oysters & Caviar ***

½ Dozen	
Classic <i>chili daikon & ponzu</i> 169kcal	36
Signature <i>salmon roe & 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
<i>Accompanied by housemade shokupan, hard-boiled egg, chives, red onion</i>	

*** Snacks & Starters ***

Edamame <i>yuzu or chili salt</i> 182kcal, 189kcal	5
Charcoal Chicken Karaage <i>yuzu mayo</i> 519kcal	14
Mushroom Gyoza 301kcal	11
A4 Wagyu Sando 1155kcal	78
Crab Korokke <i>tonyu bechamel, kani miso</i> 487kcal	16

*** Salads ***

Gomae <i>baby spinach, sesame</i> 274kcal	9
Crispy Tofu <i>mizuna, sesame pearls</i> 381kcal	17
Tea-smoked Salmon <i>whisky cured salmon, sencha smoke, ikura</i> 474kcal	12

*** Sushi & Sashimi ***

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<i>Prawn, Seafood, Vegetable</i> 744kcal	
Japanese Prawn 303kcal	21
Corn Tempura 243kcal	11
Eel 515kcal	9
Seasonal Mushroom 100kcal	14
Seasonal Root Vegetable 248kcal	9

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Iberico Secreto Pork 409kcal	23/125g
Free Range ½ Baby Chicken 528kcal	23
Hamachi Collar 481kcal	16
Saikyo Miso Sablefish 456kcal	32
Seasonal Mushrooms 247kcal	9
Miso Glazed Aubergine 227kcal	9

*** Rice & Noodles ***

Wagyu Oxtail & Bone Marrow Fried Rice 1073kcal	18
Lobster & Hokkaido Uni Fried Rice 739kcal	35
Aubergine Fried Rice 843kcal	14

*** Dessert ***

Yuzu Meringue <i>white chocolate, earl grey</i> 207kcal	9
Ice Cream <i>sesame</i> 197kcal, <i>matcha</i> 172kcal, <i>yuzu sorbet</i> 135kcal	7
Tofu Panna Cotta <i>umeboshi, fresh plum</i> 103kcal	5
Madeleines <i>hojicha chocolate cream</i> 153kcal	5

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