

BACK IN 40

Savour our curated selection of Bento Boxes and Donburi bowls, designed to enjoy in just 40 minutes. All dishes accompanied with miso soup.

BENTO

 **BENTO 48**
Tataki salad, selection of sushi & maki roll, miso black cod, prawn & vegetable tempura, yuzu soy mushrooms, rice

VEGETARIAN BENTO 38
(VEGAN AVAILABLE)
Creamy spinach salad, vegetable sushi & maki roll, crispy tofu, nasu den, yuzu soy mushrooms, rice

 **SIGNATURE BENTO 66**
Premium sashimi, selection of sushi & signature maki roll, miso black cod, Wagyu bulgogi, yuzu soy mushrooms, prawn & vegetable tempura, rice

KIDS BENTO 28
Kids maki, tamago yaki, rock shrimp, tomato salad, rice, miso soup

DONBURI

CHIRASHI JU 39
Premium sashimi on sushi rice (gf) (h)

TEMPURA JU 27
Tiger prawn & vegetable tempura

BIBIMBAP 25
Gochujang, soft egg (vea) (h)

WAGYU DON 49
A5 Wagyu striploin, braised short rib, foie gras, truffle soy

COLD

 **TUNA PIZZA 26**
Umami aioli, shiso, truffle oil (gfa)
+ fresh black truffle - market price

 **ERINGI PIZZA 22**
Umami aioli, shiso, truffle oil (gfa)
+ fresh black truffle - market price

WHITE FISH CRUDO 22
Shiso, nanbanzu (gfa)

CREAMY SPINACH 18
Goma dare, rayu (ve) (gf) (h)

A5 WAGYU TATAKI 42
Citrus soy, hoisin garlic (gfa)

SEARED TUNA 28
Tosazu, crispy onions (gfa)

SEAWEED SALAD 17
Amazu tomato, hiyashi wakame (vea) (h)

YELLOWTAIL JALAPENO 28
Cilantro, tomato salsa, yuzu soy (gfa) (h)

CAVIAR
Oscietra / Kaluga
30g 155 / 240

HOUSE SALAD 16
Onion dressing, seasonal greens (ve) (gf)

DEVON CRAB SALAD 28
Mustard miso dressing, roasted beetroot (ve) (gf)

SALMON TATAKI 22
Mustard su miso, kizami wasabi (gfa) (h)

HOT —

 TACOS 18 (2PCS)
Wagyu bulgogi,
roasted tomato ponzu (gfa)

EDAMAME 7 / 14
Sea salt / Truffle (v) (gf) (h)

MISO SOUP 6
Seaweed, abura-age, negi (gf) (h)

CLAM SOUP 9
Samphire, spring onion (h)

SPICY CRAB SOUP 14
Yuzu kosho, wakame (h)

SHORT RIB 48
Braising juice, root vegetables (gf)

MISO BLACK COD 48
Yuja foam, padron pepper (gf)

JIDORI CHICKEN 28
Potato purée, teriyaki (gf)

ROCK SHRIMP 25
Creamy gochujang, crispy mushroom,
chives

MISO AUBERGINE 18
Pickled lotus root, sesame seeds (ve) (gf)

MISO YAKI UDON 48
Native lobster

KIMCHI FRIED RICE 18
Bacon, negi (vea)

BRUSSELS SPROUTS 9
Kimchi glaze, puffed grain (vea) (gfa)

GLAZED MUSHROOMS 12
Yuzu soy (gf) (v)

 SIGNATURE ROLLS —

COW WOW 22
Marinated bulgogi beef, coleslaw

PERFECT STORM 24
Spicy tuna, prawn tempura,
salmon belly aburi, chipotle mayo

HOT MESS 22
Sashimi poke, crab tempura,
spicy ponzu aioli

CRISPY VEGAN ROLL 16
Enoki mushroom, amazu carrot,
cucumber (ve)

SUSHI - 2 PIECES (h)

A5 WAGYU Hokkaido 22

TUNA Spain 16

SALMON Faroe 14

SEA BREAM Cornwall 15

SEABASS Cornwall 14

OCTOPUS Spain 14

CUTTLE FISH Cornwall 16

YELLOWTAIL Kagoshima 16

CRAB Portland 19

OBSIBLUE PRAWN Alaska 17

SASHIMI - 3 PIECES (h)

FLOUNDER Jeju Island 16

TROUT ROE Europe 17

NIGIRI - CHEFS' SELECTION

5 pieces 32 / 9 pieces 52

6 Aburi seared 36

5 vegetables (ve) 28

SASHIMI - CHEFS' SELECTION

3 kinds 36 / 5 kinds 52

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Please inform our team of any allergy or any dietary requirements. Adults need around 2000 kcal a day.
(v) - vegetarian, (ve) - vegan, (gfa) - gluten free available, (vea) - vegan option available, (h) - healthy option

