

BENTO —

BENTO 48

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

VEGETARIAN BENTO 38 (VEGAN AVAILABLE)

Creamy spinach salad, vegetable sushi & maki roll, crispy tofu, nasu den, yuzu soy mushroom, rice, miso soup

SIGNATURE BENTO 66

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

KIDS BENTO 28

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

DONBURI & UDON —

CHIRASHI JU 36

Premium sashimi on sushi rice (gf) (h)

TEMPURA JU 24

Tiger prawn, monkfish & vegetable tempura

MISO YAKI UDON 48

Native lobster

BIBIMBAP 24

Gochujang, soft egg (ve) (h)

+ Wagyu bulgogi 10

COLD —

TUNA PIZZA 26

Umami aioli, shiso, truffle oil (gf)
+ fresh black truffle - market price

ERINGI PIZZA 22

Umami aioli, shiso, truffle oil (gf)
+ fresh black truffle - market price

WHITE FISH CRUDO 22

Shiso, nanbanzu (gf)

CREAMY SPINACH 18

Goma dare, rayu (ve) (gf) (h)

SALMON TATAKI 22

Mustard su miso, kizami wasabi (gfa) (h)

CORNISH SEAWEED 17

Amazu tomato, onion dressing (gf) (ve) (h)

YELLOWTAIL JALAPENO 28

Cilantro, tomato salsa, yuzu soy (gf) (h)


CAVIAR

Oscietra / Kaluga

30g 155 / 240

HOT —

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

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

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

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

KIMCHI FRIED RICE 18
Bacon, negi (vea)

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

ROCK SHRIMP 25
Creamy gochujang, crispy mushroom,
chives

CRISPY TOFU 16
Spicy soy glaze (ve) (gf)

WAGYU SHORT RIB 48
Braising juice, root vegetables (gf)

JIDORI CHICKEN 28
Potato purée, teriyaki (gf)

BRUSSELS SPROUTS 9
Kimchi glaze, puffed grain

SIGNATURE ROLLS —

COW WOW 22
Marinated bulgogi beef, coleslaw

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

AB SEOUL 21
Tuna, octopus, kimchi, Buldak sauce

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

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