



*Please inform our waiting staff of any allergies  
All prices inclusive of VAT  
Discretionary Service Charge of 12.5% will be added to your bill*

**Omakase Course おまかせコース**

£100

**Salmon Roe Chawan Mushi** イクラ茶碗蒸し

**Seasonal Hors d'oeuvre** 前菜

**Seabream Tartare**

鯛のタルタル

*Diced seabream dressed with miso, ginger and chopped shiso leaves*

*Served on a bed of watercress and topped with chrysanthemum petals and tosa soy sauce*

**Green Tea smoked Salmon**

緑茶スモークサーモン

*Green tea and cherry wood smoked salmon with a blanched asparagus, wrapped with pickled radish*

*Garnished with fried golden beetroot and chives*

**Seared Zuké Tuna with Kimijoyu**

炙り漬け鮪 黄身醤油

*Soy sauce and sake soaked tuna seared and topped with a rich egg soy sauce.*

*Garnished with blanched spring onions*

**Sushi** 握り鮓

*12 pieces*

**Miso Soup/ Red Miso Soup** 味噌汁/ 赤だし味噌汁

**Dessert** デザート

*Hojicha Brulée*

*If you would like to upgrade a course which will include Lobster, it will be £20 supplement.*

## Sashimi and Sushi お刺身・鮨

All sashimi and sushi will be served with wasabi and Japanese herbs on the side.  
Due to our use of seasonal fish, some products may not be available.

### Sashimi Assortments 刺身盛り合わせ

Ume 梅 £25  
10 pieces

Také 竹 £36  
15 pieces

Matsu 松 £48  
21 pieces

### Sushi Assortments 鮨盛り合わせ

8 pieces 8貫 £32

12 pieces 12貫 £50

### Fresh Whole Lobster Sashimi with Caviar £100

ロブスター刺身 キャビア添え

## Sushi and Sashimi per piece

		Sashimi	Sushi
Mackerel	鯖	£2.70	£3.00
Egg	玉子		
Octopus	タコ	£3.20	£3.50
Squid	烏賊		
Prawn	海老		
Salmon	サーモン	£3.70	£4.00
Sweet Shrimp	甘海老		
Sea Bream	鯛	£4.20	£4.50
Sea Bass	鱸		
Yellowtail	ハマチ		
Turbot	平目		
Tuna	まぐろ	£4.40	£4.70
Snow Crab	ずわい蟹		
Salmon Roe	イクラ	£4.70	£5.00
Scallop	帆立		
Marbled Tuna	中トロ	£5.20	£5.50
Eel	鰻		
Rich Marbled Tuna	大トロ	£7.70	£8.00
Sea Urchin	雲丹		
Red Shrimp	赤海老	£8.20	£8.50