

前菜

appetisers

perfect sake accompaniments

agedashi tofu	7.5
lightly fried tofu with a pour over umami katsuo dashi broth and grated daikon	
edamame	5.5
with yuzu shio salt or hot garlic gochujang	
kyoto yakko tofu	7.5
creamy silken tofu topped with shiso ginger tomato salsa	
ika karaage	7
squid calamari with lime and chilli aioli dip	
takosu	9
simmered spanish octopus sashimi with bonito tosazu vinegar and sumiso	
maguro tartare	19
tuna tartare and fragrant wasabi in a traditional fisherman's tray	
sakagura carpaccio	18
delicate sea bass sashimi with plum ponzu	
shaki shaki salada	10
crunchy daikon, mizuna and pea shoot leaves with a sesame goma dressing	
sakagura kaisen salada	15
fresh sashimi, kaiware radish sprouts and seasonal leaves with a shiso soy dressing	
wagyu tataki	22
seared kyushu island prime wagyu beef with peppery yuzu kosho	
eryngii tobanyaki	12
king oyster mushrooms roasted in a traditional ceramic pot with truffle butter and ponzu	

鮨

sushi

<i>nigiri sushi</i>			
salmon	8	ebi	8
madai	8	tako	6
maguro	10	unagi	10
yellowtail	9	saba	6
hotate	8	wagyu	12
suzuki	8		
<i>bosomaki</i>			
kappa			5
classic cucumber			
tekka			8
akami tuna			
salmon			7
salmon toro with spring onion			
kimpira gobo			6
spicy sweet soy glazed burdock and carrot			
<i>uramaki</i>			
ebi tempura			15
king prawn tempura, avocado			
salmon avocado			14
salmon, avocado, tobiko			
dragon			15
grilled eel, cucumber, avocado, tobiko			
vegetable tempura			12
assorted vegetable tempura, mango			
<i>sakagura signature</i>			
aburi shime saba bo sushi			13
flame seared mackerel ceviche			

造り

sashimi

served with fresh wasabi

sashimi okonomi

salmon	15	madai	15
maguro	18	tako	10
yellowtail	18		

hotate no tsukuri 15
diver picked scallops in the shell

揚げもの

agemono

lightly fried

soft shell crab karaage 10
with a lime and nanban tartare sauce

ebi tempura 15
king prawns with grated daikon and umami dashi dip

brussels sprout tempura 8
split sprouts with truffle oil and moshio brown sea salt

maitake tempura 9
hen of the woods mushroom with lime and moshio brown sea salt

assorted vegetable tempura 15
served with grated daikon and konbu dashi dip

beef katsu 18
panko covered premium usa short rib with a spiced brown sauce

串焼き

kushiyaki

charcoal grilled yakitori skewers

negima 7
goosnargh chicken and spring onion with a teriyaki glaze

kurobuta 7
berkshire black pork belly with moshio brown sea salt

tsukune 7
yakitori tare glazed goosnargh chicken meatball served with a raw egg yolk

beef teriyaki 8
prime beef with yuzu kosho pepper and teriyaki glaze

kamo teriyaki 8
barbary duck breast with sansho pepper teriyaki

焼もの

robatayaki

charcoal grilled from the open robata

atsuage tofu 6
lightly fried tofu, spring onion, shaved ginger and a sweet soy amadare

tori tebasaki 8
goosnargh chicken wings with lemon and sansho pepper

hotate 16
diver scallops with buttered shoyu

tara miso yaki 20
miso grilled black cod

salmon teriyaki 15
scottish salmon with a sweet soy teriyaki glaze

unagi kabayaki 14
butterflied grilled eel glazed with kabayaki sauce and sansho pepper

nasu dengaku 9
aubergine with a sweet miso glaze

yasai 7
charcoaled courgette, tender broccoli, padron pepper, asparagus, eryngii mushroom

蕎麦

soba

handmade fresh buckwheat noodles

mori

cold soba with umami dipping sauce and fresh wasabi

ebi tempura

hot soba in a tsuyu broth with crisp prawn tempura

beef sukiyaki

hot soba in a tsuyu broth with sweet soy marinaded finely sliced beef

kamo nanban

hot soba in a tsuyu broth with barbary duck breast

餛飩

udon

handmade fresh udon noodles

ebi tempura

hot udon in a tsuyu broth with king prawn tempura

beef sukiyaki

hot udon in a tsuyu broth with sweet soy marinaded finely sliced beef

御飯

rice and miso soup

freshly milled koshihikari rice

shiro miso soup

white miso with aosa nori seaweed and tofu

akadashi miso soup

red miso with fried aburaage tofu and wakame seaweed

gohan

freshly milled steamed white koshihikari rice

釜飯

kamameshi

seasonal flavoured rice, cooked to order in a cast iron pot

madai and ikura

red sea bream and salmon roe

chicken and gobo

goosnargh chicken and fragrant burdock

kinoko medley

umami rich mixed japanese mushrooms