

# STARTERS

## SMALL DISH & STARTER

<b>EDAMAME (v)</b> - Salted - Spicy chilli garlic	3.50 4.00
<b>SPINACH WITH WHITE SESAME SAUCE (v)</b> Blanched spinach dressed with white sesame sauce	6.50
<b>SEAWEED SALAD (v)</b> Wakame with red, green and white Tosaka	7.50
<b>MIXED MUSHROOMS SALAD (v)</b> Pan-fried mixed mushrooms with honey butter sauce	6.50

## NEW STYLE SASHIMI

<b>SALMON YUZU</b> Sliced salmon with yuzu soy dressing	10.50
<b>ORIENTAL BEEF TATAKI</b> Seared beef fillet tataki marinated in oriental sauce, topped with shiso leaves and daikon cress	12.50
<b>YELLOWTAIL TRUFFLE</b> Sliced yellowtail with truffle oil dressing	13.50
<b>TUNA TATAKI</b> Seared tuna topped with foie gras shavings and yuzu jelly	16.00

## HOT STARTERS

<b>ROBATA GRILLED TOFU STEAK</b> Tofu breaded in curry flour with ponzu sauce and vegetable brunoise	6.50
<b>NASU DENGAKU - AUBERGINE (v)</b> Grilled aubergine tossed with red miso, mizuna salad and ponzu sauce	7.00
<b>SOFT SHELL CRAB NANBAN</b> Fried soft shell crab marinated in nanban sauce served with cherry tomatoes, cauliflower purée and rocket leaves	10.50
<b>FOIE-GRAS TERRINE</b> Foie-gras with pumpkin and nashi pear compote, balsamic reduction and toasted bread	13.50

# TEMPURA

<b>MIXED VEGETABLES</b> Selection of vegetables served with dashi sauce	9.50
<b>ROCK SHRIMPS</b> Atlantic rock shrimps served with yuzu-chilli sauce	12.50
<b>PRAWN</b> Prawn tempura with shiso leaves, grated daikon and dashi sauce	13.00
<b>ASSORTED TEMPURA</b> Selection of vegetables, prawn and a fish tempura served with dashi sauce	13.50

# CHEF'S SPECIALS

## FISH & MEAT

<b>BABY CHICKEN</b> Roasted whole corn-fed baby chicken with chilli sauce and pickled vegetables	24.00
<b>SMOKED DUCK BREAST</b> Roasted & smoked with cherry wood duck breast served with pickled kumquat and miso orange sauce	26.00
<b>SCOTTISH RIBEYE STEAK</b> Pan-seared ribeye steak served with mixed mushrooms, nori salt potatoes and peppercorn sauce	27.00
<b>SEA BASS WITH YUZU GARLIC</b> Roasted sea bass fillet with yuzu garlic sauce and sea vegetables	24.00

# CHARCOAL GRILL

<b>ALASKAN BLACK COD</b> Miso marinated black cod served black sesame rice	30.00
<b>SALMON WITH BALSAMIC TERIYAKI SAUCE</b> Grilled salmon served with sautéed green beans	20.00
<b>LAMB CHOPS HOBA YAKI (2 PIECES)</b> Lamb chops hoba yaki with chilli miso sauce and leek dengaku served with marinated peppers and grilled courgette	18.00
<b>WAGYU BEEF</b> Robata grilled steak served with ponzu sauce and seasonal vegetables - 120 gr. - 160 gr. - 200 gr.	55.00 75.00 92.00

# SIDE DISHES

<b>YUMEINISHIKI RICE (v)</b> Steamed rice	2.50
<b>GREEN BEANS SHISHIMI (v)</b> Sautéed green beans with soy sauce and shishimi pepper	4.50
<b>ORIENTAL AUBERGINE (n)</b> Pan fried aubergine served with cashew nuts, coriander and chilli	5.00
<b>PAK CHOY</b> Chilli and garlic stir fried pak choy	5.00
<b>SEASONAL PICKLES (v)</b> Home-made pickles	5.50

(v) suitable for vegetarians, (n) contains nuts. If you are allergic to any type of product, please advise a member of the service team. A discretionary 12.5% service charge will be added to your bill.

SUSHI BAR

DAILY CHEF'S SASHIMI SELECTION

KAZE	25.00
Selection of 3 kinds	
TSUKI	40.00
Selection of 5 kinds	
MATSU	65.00
Selection of 9 kinds	

DAILY CHEF'S NIGIRI SELECTION

NAMI	28.00
Selection of 7 kinds	
TOKUJO	41.00
Selection of 12 kinds	

MAKIMONO ROLL

SALMON	5.00
TUNA	5.50
SOFT SHELL CRAB	8.00
EEL AVOCADO	6.50
NEGI TORO (Medium fat tuna)	8.00
ABURAGE (v)	6.00
Tofu skin tempura, cucumber, carrot, mizuna, asparagus, shiso leave, sweet soy	
CHIRASHI	7.00
Mixed fish, cucumber, carrot, sesame seeds, daikon cress, spring onion, chirashi sauce	

NEW STYLE ROLL

SALMON & AVOCADO	7.50
Salmon, avocado, mizuna, sesame seeds & yuzu mayonnaise	
SPICY CALIFORNIA	8.00
Crab meat, avocado, cucumber, spicy mayonnaise, tobiko & chilli flakes	
SPICY TUNA	8.50
Tuna, daikon cress, spicy mayonnaise, chive, chopped jalepeño & chilli tempura flakes	
PRAWN TEMPURA	8.00
Tempura prawn, avocado, mizuna, aonoriko, sweet soy	
NEGI HAMACHI	9.00
Yellow Tail, kizami wasabi, aonoriko, bubu areare, cucumber, daikon cress, spring onion, tempura flake	
DRAGON ROLL	12.00
Tempura prawns, yuzu mayonnaise, tobiko, avocado, sweet soy sauce	
RAINBOW ROLL	14.00
Tuna, salmon, white fish, avocado, jalapeño mayonnaise, tobiko & crab meat	
KOUZU VEGETABLE (v)	7.50
Asparagus, cucumber, avocado, carrot, daikon, cress, rice crackers, plum miso and "tororo konbu"	

NIGIRI, ABURI AND SASHIMI

	NIGIRI 1 PIECE	ABURI 1 PIECE (Seared & Toppings)	SASHIMI 3 PIECES
CHU-TORO	6.00	6.50	18.00
YELLOWTAIL	4.00	5.00	12.00
EEL	4.50	5.00	
TUNA	4.00		12.00
SEA BASS	3.50	4.00	9.00
SEA BREAM	3.50	4.00	9.00
TURBOT	3.50	4.00	9.00
SCALLOP	3.00	3.50	10.00
IKURA	3.00		
SALMON	3.50	4.00	9.00
PRAWN	3.00		
OCTOPUS	3.00		9.00
SWEET PRAWN	2.50		10.00
MACKEREL	2.50		8.00
SQUID	2.50		10.00

PRIX FIXE MENU

STARTER

Soup of the day (v)  
Oriental Beef Tataki  
Spicy California Roll  
Salmon Yuzu

MAIN

Miso Marinated Salmon with Green Beans  
Chicken Yakitori with Seasonal Pickled Vegetables  
Assorted Vegetable Tempura (v)  
Baby Chicken (£5 supplement)  
Assorted Sushi

DESSERT

Mandarin Cheesecake  
Mochi Ice Cream Selection (v)  
Dark Chocolate & Caramel Mousse

2 Courses £19.00  
3 Courses £24.00

Available daily, 12-3pm & 5.30-7pm.  
Maximum of 6 people per table.

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