

# STARTERS

## SMALL DISH & STARTER

EDAMAME (V) - Salted - Spicy chilli garlic	3.50 4.00
SEASONAL PICKLES (V) Home-made pickles	5.50
SPINACH WITH BLACK SESAME SAUCE (V) Blanched spinach dressed in black sesame sauce and topped with black sesame seeds	6.50
SEAWEED SALAD (V) Wakame with red, green and white Tosaka	6.50
SALMON YUZU Sliced salmon with yuzu soy dressing	12.50
ORIENTAL BEEF TATAKI Seared beef fillet tataki marinated in oriental sauce, topped with shiso leaves, daikon cress, horseradish and garlic chips	14.00
YELLOWTAIL TRUFFLE Sliced yellowtail with truffle oil dressing	15.00

## HOT STARTERS

AGEDASHI TOFU Tofu with soy brunoise vegetable sauce, mixed vegetable, spring onion and tendashi sauce	6.50
THREE DENGAKU MISO AUBERGINE (V) Deep fried aubergine with red, yellow and brow pepper miso	7.00
SOFT SHELL CRAB NANBAN Fried soft shell crab marinated in nanban sauce served with cherry tomatoes, cauliflower puree and rocket	10.50
SPICY PRAWN TEMPURA Tempura prawns dressed in spicy mayonnaise, served with leaves salad and chives	10.50
FOIE-GRAS, STILTON AND TERIYAKI SAUCE Pan fried foie-gras on a bed of sweet potato with mango coulis Stilton blue cheese and teriyaki sauce	15.50

# TEMPURA

MIXED VEGETABLES Seven selection of vegetables tempura served with dashi sauce	9.50
PRAWN Prawn tempura with shiso leaves and served with dashi sauce	12.50
ASSORTED TEMPURA Selection of vegetables, prawn and a white fish tempura served with dashi sauce	15.50

# CHEF'S SPECIALS

## FISH & MEAT

SEA BASS WITH YUZU GARLIC Roasted sea bass fillet with yuzu garlic sauce and mixed vegetables	27.00
BABY CHICKEN Roasted whole corn-fed chicken with chilli sauce and pickled vegetables	24.00
DUCK BREAST Roasted Duck Breast Butternut squash puree and Port wine sauce	28.00
BEEF FILLET STEAK Basted pan-fried beef fillet steak served with mixed mushrooms, green vegetables and selection of spicy garlic soy and red wine sauce	29.00

# CHARCOAL GRILL

BLACK COD Marinated black cod served with orange cherry tomato salsa	29.00
SALMON WITH BALSAMIC TERIYAKI SAUCE Grilled salmon served with seasonal vegetables	18.00
LAMB CHOPS HOBA YAKI (2 PIECES PER PORTION) Lamb chops hoba yaki with chilli miso sauce and leek dengaku served with marinated peppers and grilled courgette	15.00
WAGYU BEEF Rib loin steak served with ponzu sauce and season vegetables	
- 100 gr.	45.50
- 150 gr.	65.50
- 200 gr.	85.50

# SIDE DISHES

ROMANESCO Grilled with anchovy butter sauce	4.00
COURGETTE (V) Stick cut grilled courgette	4.00
SWEET POTATO (V) Roasted thick cut sweet potato with honey butter and black sesame seeds	4.00
GREEN ASPARAGUS SHICHIMI (V) Grilled asparagus with soy sauce and served with Japanese mixed milled chilli peppercorns	5.00
PORTOBELLO MUSHROOMS Portobello mushrooms with madeira sauce	5.50
MIXED MUSHROOM (V) Pan-fried mixed mushrooms with honey butter sauce	6.50

# SUSHI BAR

## DAILY CHEF'S SASHIMI SELECTION

KAZE	25.00
Selection of 3 kinds	
TSUKI	40.00
Selection of 5 kinds	
OMAKASE	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 (6 PIECES)

CUCUMBER (V)	3.00
AVOCADO (V)	4.00
SALMON	4.50
TUNA	5.50
EEL & CUCUMBER	6.00
CRAB MEAT & TOBICO	6.50
NEGI HAMACHI (Yellow Tail & Spring Onion)	6.50
NEGI TORO ( Medium fat tuna & Spring Onion)	7.00

## NEW STYLE ROLL (6 PIECES)

SALMON & AVOCADO	6.00
Salmon, avocado, rocket, yuzu mayonnaise and sesame seeds	
SPICY CALIFORNIA	8.00
Crab, avocado, cucumber, flying fish roe, spicy mayonnaise and chilli sesame seeds	
PRAWN TEMPURA	8.00
Tempura prawn, avocado, mustard cress, ao-nori and tempura flakes	
SPICY TUNA	10.00
Tuna, mustard cress, spicy mayonnaise, chilli tempura flakes	
SOFT SHELL CRAB	10.00
Soft shell crab tempura, tobiko, spicy mayonnaise, spring onion, white sesame seeds	
KOUZU VEGETABLE ROLL (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	4.50	5.00	15.00
EEL	4.50	5.00	
TUNA	3.50		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	3.00	3.50	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