



## Sushi & Sashimi Experience One

### 3 Types of Sashimi (3 Pieces Each)

Akami Tuna  
Salmon  
Seabream

Signature Spicy Tuna Roll

## 95 (Serves 2 Guests)

### 8 Types of Sushi

Otoro Tuna Nigiri (Truffle, Kizami Wasabi)  
Akami Tuna Nigiri (Diced Shisho Leaf, Yuzu Kosho)  
Salmon Nigiri (Yuzu Tobiko)  
Hamachi Nigiri (Spring Onion, Shichimi)  
Seabream Nigiri (Yuzu Zest)  
Scallop Nigiri (Spring Onion)  
Aka/Botan Ebi Nigiri (Ponzu Jelly, Truffle)  
Squid Nigiri (Salt, Lime)

## Sushi & Sashimi Experience Two

### 5 Types of Sashimi (3 Pieces Each)

Otoro Tuna  
Salmon  
Seabream  
Bonito  
Aka / Botan Ebi

Signature Spicy Tuna Roll

## 140 (Serves 3 Guests)

### 8 Types of Sushi

Otoro Tuna Nigiri (Truffle, Kizami Wasabi)  
Akami Tuna Nigiri (Diced Shisho Leaf, Yuzu Kosho)  
Salmon Nigiri (Yuzu Tobiko)  
Hamachi Nigiri (Spring Onion, Shichimi)  
Seabream Nigiri (Yuzu Zest)  
Scallop Nigiri (Spring Onion)  
Aka/Botan Ebi Nigiri (Ponzu Jelly, Truffle)  
Squid Nigiri (Salt, Lime)

## Sushi & Sashimi Experience Three

### 8 Types of Sashimi (3 Pieces Each)

Otoro Tuna  
Akami Tuna  
Salmon  
Seabass  
Seabream  
Scallop  
Aka / Botan Ebi

Signature Spicy Tuna Roll

## 180 (Serves 4 Guests)

### 8 Types of Sushi

Otoro Tuna Nigiri (Truffle, Kizami Wasabi)  
Akami Tuna Nigiri (Diced Shisho Leaf, Yuzu Kosho)  
Salmon Nigiri (Yuzu Tobiko)  
Hamachi Nigiri (Spring Onion, Shichimi)  
Seabream Nigiri (Yuzu Zest)  
Scallop Nigiri (Spring Onion)  
Aka/Botan Ebi Nigiri (Ponzu Jelly, Truffle)  
Squid Nigiri (Salt, Lime)

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements or require information on ingredients used in our dishes. All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free. It is the policy of The Rubens at the Palace to not knowingly use genetically modified ingredients. We are committed to using sustainable and ethical suppliers for all of our produce. VAT at current standard rate. A discretionary 12.5% service charge will be added to your final bill.



## À LA CARTE

<b>Sashimi</b> (3 Pieces Each)		<b>Sushi</b> (1 Piece Each)	
Salmon	15	Asparagus Nigiri	5
Seabass	16	Sugar Snap Nigiri	5
Seabream	16	Salmon Nigiri (Yuzu Tobiko)	5
Aka/Botan Ebi	20	Seabass Nigiri (Caviar)	6
Scallop	22	Seabream Nigiri (Yuzu Zest)	6
Akami Tuna	25	Squid Nigiri (Salt, Lime)	7
Hamachi Yellowtail	25	Hamachi Nigiri (Spring Onion, Shichimi)	9
Otoro Tuna	29	Scallop Nigiri (Spring Onion)	9
		Aka/Botan Ebi Nigiri (Ponzu Jelly, Truffle)	9
		Akami Nigiri (Diced Shiso Leaf, Yuzu Kosho)	10
		Otoro Nigiri (Truffle, Kizami Wasabi)	15

<b>Signature Spicy Tuna Roll</b> (6 pieces)	<b>28</b>
Mixed Otoro & Akami Tuna, Spring Onion, Sesame Seeds, Sriracha Sauce	

## SAKÉ

	150ml	300ml	Bottle / ml
<b>Akashi Tai Honjozo Genshu Saké</b>	<b>12</b>	<b>22</b>	<b>55 / 750ml</b>
Served both chilled or warm. A pure undiluted Saké, this is full flavoured and rich with just a hint of sweetness, the finish is long and complex. Made from Yamada-Nishiki rice, a superior grain grown to the north of Akashi			
<b>Kokuryu Kuzuryu Junmai Saké</b>	<b>20</b>	<b>38</b>	<b>90 / 720ml</b>
Served both chilled or warm. Big, savoury nose reminiscent of autumn leaves. The palate has great prescience but is surprisingly elegant with a pure dry zesty finish.			
<b>Koto Premium Plum Saké Umeshu</b>	<b>25</b>		
Koto Umeshu is made with high-quality Shirakaga plums. Rich, mellow, natural sweetness, perfect to end the night after a rich meal.			
<b>Toyana Honkaku Shochu</b>	<b>28</b>	<b>53</b>	<b>130 / 750ml</b>
Served both chilled or warm. Made from organic rice and using a distillation process unlike Saké which is fermented, very clean with hints of honeydew melon.			
<b>Ginjo Pearl — Sparkling Saké</b>	<b>30</b>		<b>65 / 360ml</b>
Ginjo Pearl is lightly sparkling and refreshing Saké. Named after the pearl-like bubbles, this has notes of apple, pear and tropical fruit.			
<b>Tamagawa Time Machine Saké</b>	<b>34</b>		<b>75 / 360ml</b>
Served both chilled or warm. Tamagawa Time Machine is made using a 200-year-old recipe. This complex Saké combines sweet tropical fruit with savoury, truly unique and a wonderful umami feel.			

## COCKTAILS

<b>Lemon Sour</b> (Shochu, Lemon, Grapefruit Juice, Soda)	<b>16</b>
<b>Umeshu Tonic</b> (Umeshu, Lemon, Tonic Water)	<b>16</b>
<b>Cherry Saké Martini</b> (Kokuryu Saké, Jinzu Gin, Cherry Liqueur)	<b>16</b>
<b>Kyoto Fizz</b> (Lanson Perre et Fills Champagne, Peach, Matcha Green Tea, Lemon)	<b>16</b>
<b>Tokyo Fashioned</b> (Nikka Whisky, Vanilla Pod, Orange Oils, Sugar)	<b>16</b>