

SICAN

THE ULTIMATE NIKKEI EXPERIENCE

COLD APPETISERS

VEGETABLE CEVICHE (vg)

9

Aji Mandarin leche de tigre with
Sweet potato, sweet corn, red chilli, cherry tomato and crispy pop rice

YELLOWTAIL CEVICHE

15

Aji Yuzu Leche de tigre with
Sweet potato, sweet corn, red chilli, cherry tomato and crispy pop rice

JAPANESE WAGYU FOIE GRAS

19

Japanese beef with foie gras torched at the table

SALMON TARTARE

12

Tartare with avocado, pomegranate, and wasabi stem

WARM APPETISERS

5.5

EDEMAME (vg)

Edamame beans served with sea salt

6

PADRON PEPPERS (vg)

Peppers served with Den miso sauce and sea salt

11.5

CROQUETS CASAVA (vg)

Casava croquettes filled with sweet corn, cheese, and truffle Salsa

13

CRISPY PRAWN BAO BUN

Fried Panko prawn, spicy mayo, mizuna, pickled mustard leaves
served in steamed bao bun

13.5

MEAT TACOS

Corn tacos filled with warm beef tataki fillet and
shredded lettuce, red onion coriander and smoked paprika salsa

14

SHELLFISH GYOZA

Corn tacos filled with warm beef tataki fillet and
shredded lettuce, red onion coriander and smoked paprika salsa

SHARING PLATTER 24.5

PLATTER TO SERVE 4

MEAT TACOS · LOBSTER GYOZA · CASSAVA CROQUETTES · PADRON PEPPER

MAINS

BBQ SALMON **21**

Scottish salmon fillet barbequed served with a creamy mash potato and red mole tonkatsu sauce

BEEF FILLET (200g) **31**

Teriyaki sauce grilled and served with truffle teriyaki

BLACK COD **39**

Den Panca-Miso Black Cod with yuzu juice and chopped chives

NASU MISO (vg) **12.5**

Baked aubergine served with den miso sauce

CHARCOAL GRILLED CHICKEN **20**

Charcoal Grilled chicken thigh marinated in a Nikkei buttermilk sauce. Served with yuzu pickled Vegetables

LAMB RACK **26**

Rack of lamb served with honey aji sauce

JUMBO PRAWN **28**

Pan fried Jumbo prawn and asparagus served with orange tobiko & truffle sauce

T-BONE STEAK (1 kg) **155**

Pan fried Jumbo prawn and asparagus served with orange tobiko & truffle sauce

CHARCOAL GRILLED WAGYU SIRLOIN

"A5 Japanese Wagyu" served with truffle teriyaki sauce **250 g 150**

400 g 220

SUSHI BAR • ROLLS

YELLOWTAIL

16

Mango, avocado , asparagus and aji mayonese

KING CRAB

25

Tempura prawn , avocado and caviar

SICAN ROLL

20

Tuna , yellowtail , salmon, truffle, salsa and orange tobiko

SPICY TUNA

14

Avocado , spicy mayo and sesame seeds

TIGER PRAWN TEMPURA & SALMON

15

Cucumber , red chilly and unaghi sauce

VEGAN ROLL (VG)

13

Takuan , asparagus, flamed omano pepper and miso sauce

SUSHI BAR • NIGIRI • SASHIMI

NIGIRI -
EACH

SASHIMI
- 3 SLICE

YELLOWTAIL

5

10

Served with jalapeño soy

SALMON

4

8

Served with orange tobiko mayo

SEABASS

4

8

Served with paprika panka cream

TUNA

6

12

Served with wasabi steam

AVOCADO

2

4

Served with yuzu truffle dressing

UNAGHI

4

8

Served with unaghi sauce

KING CRAB GUNKAN

8

16

Served with spicy mango salsa

SHARING PLATTER FOR 4 - 80

4 salmon sashimi, 4 seabass sashimi , 4 yellowtail nigiri, 4 tuna nigiri, 1 tiger prawn tempura & salmon roll).

SIDES

7

CASAVA TRUFFLED FRIES (vg)

Served with a truffle, vegan mayonnaise

6.5

BBQ TENDER STEM BROCCOLI (vg)

Served with honey sesame dressing, sesame seeds and fresh red chilli

7

TRUFFLE MASHED POTATOES

Served with black shaved truffle



DESSERTS

ICE CREAM (PER SCOOP)

3

GREEN TEA
CHOCOLATE
VANILLA

3

SORBET (PER SCOOP)

GREEN TEA
CHOCOLATE
VANILLA

MOCHI SELECTION

7

MANGO
COCONUT
YUZU BALL

9

TROPICAL GLASS

Layered coconut mousse and passionfruit,
served with mango jelly, fresh mint,
pomegranate & garnished with nuts.

MELTING CHOCOLATE BALL 13.5


Banana cake, green tea ice cream all
melted with hot caramel sauce

DESSERT SHARING PLATTER

35


MOCHI SELECTION, TROPICAL GLASS, MELTING
CHOCOLATE BALL, ICE CREAM & SORBET SELECTION





IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our food descriptions do not include all of the ingredients used to make the drink. Therefore, if you have a food allergy please speak to a Management before placing an ordering. Full allergen information is available. Management can advise of all ingredients used.



The background is a high-contrast, black and gold marble pattern. The gold veins are irregular, flowing, and branching, creating a complex, organic texture against the deep black base. The lighting appears to come from the right, highlighting the gold veins and creating a sense of depth and movement.

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