



THE SUSHI BAR

NIGIRI / SASHIMI

	nigiri (1pc)	sashimi (3pcs)
Tamago – Japanese omelette	3.8	8.8
Ebi – cooked prawns	4.2	13.2
Sake – salmon	4.8	13.8
Hotate – scallop	5.6	14.8
Suzuki – sea bass	5.6	15.8
Maguro – tuna	5.8	16.8
Hamachi – yellowtail	6.8	17.8
Unagi – grilled eel	6.8	19.8
Ikura – salmon roe	7.8	20.8
Chutoro – medium-fatty tuna	9.8	29.8
Otoro – tuna belly	9.8	29.8
Uni – sea urchin	14.8	33.8
Wagyu beef A5	16.8	-

SIGNATURE ROLL

Black Dragon Roll (8pcs)	23.8
<i>Prawn katsu, cucumber and sesame seeds, topped with sliced avocado, yuzu tobiko and yuzu kosho mayo</i>	
Soft Shell Crab and Mango Futomaki (6 pcs)	23.8
<i>Deep-fried soft-shell crab, cucumber and kimchee, topped with diced mango and kimchee mayo</i>	
Spicy Chutoro Tuna Oshizushi (8pcs)	24.8
<i>Spicy chutoro tuna, avocado, takuan radish and shiso leaves with spicy mayonnaise</i>	
Spicy Sushi Bar (8pcs)	24.8
<i>Spicy chopped tuna belly and spring onions topped with karashi su miso, kizami wasabi salsa and lotus root crisps</i>	
Crunchy King Crab California (8pcs)	25.8
<i>King crab, cucumber and tempura flakes topped with aji amarillo mayo and chopped chives</i>	
Kabayaki of Eel and Foie Gras Oshizushi (8pcs)	25.8
<i>Grilled eel and miso marinated foie gras, topped with diced green apple, apple balsamic dressing, ginger oroshi and crispy leek</i>	
Harrods Special (8pcs)	26.8
<i>Fresh snow crab, avocado and spicy mayonnaise roll, topped with chopped seared scallops, orange and black tobiko and unagi sauce</i>	
Lobster and Caviar (8pcs)	33.8
<i>Poached lobster with avocado mayo, pickled radish, pink stem daikon cress, cucumber, kanpyo and chives, topped with caviar</i>	
Aburi Wagyu Beef (6pcs)	35.8
<i>Aburi wagyu beef strip loin with spring onions topped with caramelised onions, julienne fries and black truffle slices, drizzled with yuzu truffle dressing</i>	

SMALL PLATES

Japanese Pickles Tsukemono	6.8
Edamame	7.8
<i>With lava salt</i>	
Sesame Spinach	8.8
<i>Dashi marinated spinach with sesame dressing</i>	
Hamachi Carpaccio	25.8
<i>Yellowtail carpaccio, jalapeños and yuzu ponzu dressing</i>	
Scallop and Miso Foie Gras Tataki	29.8
<i>Japanese scallop topped with foie gras, jalapeño salsa, red onion, coriander and jalapeño dressing</i>	
Wagyu Beef Tataki	35.8
<i>Seared Wagyu fillet, red-onion salsa, jalapeno dressing with truffle garlic chips</i>	

SALADS

Seaweed Salad	13.8
<i>Collagen-rich seaweed salad, topped with sesame seeds</i>	
Snow Crab Salad	26.8
<i>Snow crab, avocado, caviar and seaweed salad</i>	

SIGNATURE HOT FOOD

Miso Soup	6.8
<i>Mushrooms, wakame and tofu</i>	
Chicken Gyoza (4pcs)	8.8
<i>Deep-fried chicken gyoza served with yuzu soya and yuzu chilli ponzu sauce</i>	
Black Cod Miso	32.8
<i>Grilled black cod, marinated with miso</i>	
Wagyu Ramen	38.8
<i>Ramen noodles, egg, red ginger, spring onion, spicy Wagyu, meat stock and menma</i>	

TRADITIONAL MAKI ROLLS (8PCS)

Vegetable Maki Roll	11.8
Spicy Salmon Roll	13.8
Salmon Avocado Roll	15.8

RICE BOWLS

Unagi Donburi	36
<i>5 slices of grilled eel on a bed of sushi rice, served with avocado, sesame seeds and sweet soy sauce</i>	
Aburi Wagyu Beef with Rice	48
<i>6 slices of Wagyu beef on a bed of sushi rice, served with avocado and unagi sauce</i>	

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

A discretionary service charge of 12.5% will be added to your bill. VAT is charged at the applicable rate. Harrods monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients.

Harrods

DINING X HALL

CHAMPAGNE			CHAMPAGNE COCKTAIL	
	flute (125ml)	bottle		flute (125ml)
Castelnaud Classique Brut NV	16	85	Kir Royale	19.5
Laurent Perrier, Brut NV	23	130		
Laurent Perrier, Rosé NV	30	168	BEER	
Dom Pérignon, Vintage 2010	-	270		bottle (330ml)
			Singha	6.5
WINE			WHISKY	
<i>Wines are also served in a 125ml measure</i>				per 25ml
WHITE	glass (175ml)	bottle	The Yamazaki Single Malt Whisky 12 Years Old	15
Pinot Grigio, DOC, Italy 2020/21	14	56	The Kurayoshi Pure Malt Whisky 18 Years Old	25
<i>Deep well-balanced finish</i>				
Sancerre Tradition Blanc, AOC, France 2020/21	16	66	SAKE	
<i>Bright and refined</i>				per 90ml
Chablis Premier Cru Vosgos, France 2019/20	17	68	Shirakabegura Junmai Daiginjo	14
<i>Elegant and full-bodied</i>			Urakasumi Umeshu plum sake	15
Puligny Montrachet, Le Hameau de Blagny, AOC, France 2007/08	38	151		bottle
<i>Ripe intense minerality with a character of exotic citrus fruit and peach aromas</i>				
ROSÉ	glass (175ml)	bottle	HOT DRINK	
Côtes de Provence Rosé, AOC, France 2020	14.5	58	Japanese green tea	6.5
<i>Refined and fresh</i>				
RED	glass (175ml)	bottle	FRESH JUICE	
Domaine Laboreau, Bourgogne Côte d'Or Pinot Noir, France 2017/18	16.5	63		glass
<i>Well-balanced – and a rare find</i>			Fresh orange juice	5.5
Fabre Montmayou, Reserva Malbec, Mendoza, Argentina 2016/17	18	80	Fresh mango juice	6
<i>Aromatic spices, layered nutmeg and liquorice over a rich, dark morello cherry and blackberry aroma, with an ample finish</i>				
Barolo DOCG, Italy 2016/17	22	85	SOFT DRINKS	
<i>Silky and full-bodied</i>				bottle
			Coca-Cola	4.75
			Diet Coke	4.75
			Sprite	4.5
			Ginger ale	4.5
			Harrods still water	4.75
			Harrods sparkling water	4.75

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A discretionary service charge of 12.5% will be added to your bill. VAT is charged at the applicable rate. In accordance with the Weights and Measures Act, in these premises, the measure for the sale of spirits is 25ml or multiples thereof, the measure for the sale of wines is 125ml or 175ml.