

A LA CARTE



STARTERS

枝豆 Edamame v Yuzu salt S	£4
アボカド天婦羅 Avocado tempura v Yuzu kosho mayonnaise and ao nori salt C, E	£8
トマトサラダ Heritage tomato salad v Soy, dashi and ginger dressing and allium oil S	£10
椎茸焼き Grilled shiitake mushroom yaki v Garlic and soy dressing S	£7
タコサラダ Hoji cha braised octopus salad Hatcho miso vinaigrette C, S, SU, SE, MO, P	£14
揚げ海老餃子 Fried prawn and ginger gyoza Ikura and yuzu ponzu 5 pieces CR, C, S, SE, SU	£10
マグロタルタル Spicy tuna tartar Ginger & shallot dressing, lotus chips and Osietra caviar F, C, S, SU, MO, SE	£12
ロックシュリンプ天婦羅 Rock shrimp tempura Spicy chilli and garlic mayonnaise MU, CR, C, S, SE, E	£13.5
ソフトシェルクラブ天婦羅 Soft shell crab tempura Yama gobo slow and tentsuyu broth CR, C, S	£14
海老たたき Prawn tataki Tsuma salad, sudachi and ginger dressing CR, C, S, SU, MO	£25
鶏手羽先焼き Tebasaki chicken wings Stuffed with pancetta, shiitake and chilli teriyaki 3 pieces MU, C, S, SE	£10
牛肉たたき Smokey beef tataki Light soy, black garlic ponzu and kizami wasabi F, MU, C, S, SE	£13

MAKI

アボカド きゅうり巻 Avocado and cucumber maki v Yuzu kosho mayonnaise SU, MU, E, S	£7
茄子サツマイモ巻 Sumiyaki nasu maki Chargrilled aubergine, sweet potato and karashi miso maki MU, C, S	£7
海老天婦羅巻 Prawn tempura maki Carrot, cucumber and spicy mayonnaise CR, C, MU, E, S	£11
スパイシーツナ巻 Spicy tuna maki Spicy tobiko, avocado, cucumber and chilli mayonnaise F, MU, C, S, SU, MO, SE	£13
サーモン巻 Salmon maki Tobiko, smoked daikon and beetroot caviar F, MU, C, S, SU	£12

CRYSTAL SUSHI

帆立キャビア Scallop and caviar kimchi jelly F, C, S, SU, MO, MU	£19
牡丹海老 Botan ebi rose jelly, citrus and avocado CR, C, S, SU, MU	£21
サーモン Fatty salmon, mint and sake jelly F, C, S, SU, MU	£12

NIGIRI AND SASHIMI

All nigiri is 2 pieces | All sashimi is 3 pieces

	Nigiri	Sashimi
マグロ赤身 Akami tuna SU, MU, F	6	8
ハマチ Yellowtail SU, MU, F	5	7
スズキ Seabass SU, MU, F	5	6
鯛 Seabream SU, MU, F	5	6
サーモン Salmon SU, MU, F	6	7
きゅうり Cucumber v SU, MU	5	
アボカド Avocado v SU, MU	5	
玉子 Tamago v SU, MU, S, E	5	

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SPECIAL NIGIRI

ハマチ Yellowtail Mandarin yuzu kosho & green chilli F, MU, S, SU	£8
マグロ Tuna Nigiri sauce and soba tea F, MU, C, S, SE, SU	£8
炙りサーモン Aburi salmon Charcoal seared F, MU, SU, S	£8
炙りマグロ Aburi tuna Charcoal seared F, MU, SU, S	£9

PLATTERS

刺身盛り合わせ Sashimi platter 12 pieces F, MU, CR, MO	£25
デラックス刺身盛り合わせ Deluxe sashimi platter 12 pieces F, MU, CR, MO	£31
握り盛り合わせ Nigiri platter 12 pieces F, MU, SU, MO, CR	£23
デラックス握り盛り合わせ Deluxe nigiri platter 12 pieces F, MU, CR, C, S, SU, E, MO	£28

LARGE PLATES

揚げカリフラワー Fried cauliflower v Shiitake XO sauce, coconut miso yogurt S, SU, SE	£8
ハマチカマ焼き Hamachi kama Yuzu soy and tsuma salad F, S, SU	£16
鰻 Teriyaki eel rice (unadon) Sansho pepper served on a hot stone bowl F, C, S, SE	£25
鯛味噌焼き Seabream Ginger den miso, pickled vegetable F, S, SU	£24
さば塩焼き Shio yaki mackerel Daikon oroshi and soy F, S	£12
タイガー海老焼き Grilled tiger prawn Yaki ebi sauce CR, MU, C, S, SU, SE, MO	£12
焼き鳥 Chicken yakitori Spring onion S	£8
ラムチョップ焼き Lamb cutlets Yuzu and shiso marinade, kimchi and spicy mayonnaise 3 pieces F, MU, C, S, SU, SE, E, MO	£25
牛サーロイン熟成肉焼き Aged Hereford sirloin Arima sansho and braised daikon C, S	£30

RAMENS

豆腐ラーメン Plant based ramen v Fresh tofu, noodles, seaweed and mushroom dashi broth, sesame, chilli oil and bok choy S, C, SE, E, SU	£19
魚介ラーメン Seafood ramen Mixed seafood, noodles, lobster and miso spicy broth, chilli, bean sprouts and wakame C, E, S, SU	£21
チャーシューラーメン Pork belly chashu ramen Pork belly, 48-hour ramen broth, noodles, burnt garlic oil and egg S, C, SE, E, SU	£22

DESSERTS

抹茶ティラミス Matcha green tea tiramisu Azuki beans and green tea ice cream E, M, C	£8
マンゴー天婦羅 Mango tempura Vanilla ice cream and blossom honey C, E, M	£8
黒ゴマフォンダン Black sesame fondant White miso ice cream C, E, M, SE, S	£6
アイスクリーム各種 Selection of ice cream and sorbets E, M	£5

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.

v - vegetarian vg - vegan

Key to allergens: C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, P - peanuts, M - milk, MO - molluscs, MU - mustard, N - nuts, S - soya beans, SE - sesame, SU - sulphur dioxide