

VEGETABLE PER PIECE (PB)

Avocado <i>Bubu-arare, vegan wasabi aioli</i>	S, SP, M
Grilled shiitake mushroom <i>Truffle soy</i>	S, SP
Roasted red pepper <i>Sweet balsamic soy</i>	S, SP
Pickled daikon <i>Yuzu amazu</i>	SP
Vegetable roll <i>Preserved spiced yuzu, vegan wasabi aioli</i>	S, SP, M

"TEMAKI" HAND ROLL

"Negi-toro" (Tarragona, Spain) <i>Toro tartare, spring onion, British wasabi, Tsukuri soy</i>	S, SP, F
Yellowtail (Kumamoto, Japan) <i>Yellowtail tartare, wasabi aioli, crispy tempura flakes, sweet soy</i>	G, S, W, SE, E, SP, F
Smoked eel (Friskney, Boston) <i>Cucumber, sweet soy</i>	S, SP, F
"Namida-maki" (PB) <i>British wasabi, cucumber</i>	S, SP

SUSHI ROLL

"Maguro-maki" (Tarragona, Spain) <i>Akami, Chu-toro, O-toro, spicy sesame, shichimi pepper</i>	G, S, W, SE, SP, F
Scottish salmon open sushi roll (Ullapool, Scotland) <i>Yuzu aioli</i>	E, SP, F
Double crab open sushi roll <i>Cress salad, yuzu garlic vinaigrette</i>	G, S, W, SP, M, CR
Potted native blue lobster tempura open sushi roll <i>Chilli sweet soy, spicy sesame aioli</i>	G, S, W, SE, E, SP, CR
Shrimp tempura inside out roll <i>Crispy tempura flakes, spicy taramo sauce</i>	G, S, W, SE, E, SP, CR

Gluten (G), Soy (S), Wheat (W), Lupin (L), Tree nuts (N), Peanuts (PN), Sesame (SE), Egg (E) Sulphites (SP), Celery (C), Mustard (M), Dairy (D), Crustacean (CR), Mollusc (MO), Fish (F) Plant based (PB), Vegetarian (V)


by Masaki

NIBBLES

TAR-TAR CHIPS PER PIECE

Toro fatty tuna (Tarragona, Spain) <i>Wasabi aioli</i>	G, S, W, SP, M, F
Scottish salmon (Ullapool, Scotland) <i>Yuzu aioli</i>	G, S, W, E, SP, F
Potted native blue lobster (Newquay, Cornwall) <i>Taramo sauce</i>	G, S, W, E, SP, CR, F
Seared A5 Japanese Wagyu beef (Gunma, Japan) <i>Chilli miso</i>	G, S, W, SP, S
Roasted beetroot (PB) <i>Tahini miso</i>	G, S, W, SP, S

CRISPY RICE

Scottish salmon (Ullapool, Scotland) <i>Wasabi aioli</i>	S, SP, M, F
Hand-picked Spider crab (Helford, Cornwall) <i>Yuzu aioli</i>	S, E, SP, CR, F

MISO SOUP

Miso soup <i>Nama-nori, spinach, tofu</i>	
<i>Please choose dashi stock</i>	G, S, W, SP, F
<i>shojin stock (PB)</i>	G, S, W, SP

COLD SHUKO

Sashimi Omakase <i>Chef's selection of 5 kinds of sashimi</i>	G, S, W, S, E, SP, CR, M, F, MO
<i>with Oscietra Reserved Caviar 15 grams</i>	
<i>with Beluga Reserved Caviar 15 grams</i>	
Ikejime sea bass carpaccio (Burry Port, Wales) <i>Truffle, truffle salsa, ponzu jelly</i>	S, SP, F
Little gem lettuce salad (PB) <i>Tropea onion, wasabi vinaigrette</i>	S, SP
Spinach and seaweed salad (PB) <i>Sweet sesame soy, goma-dare vinaigrette</i>	S, SE, SP
French bean salad (PB) <i>English garden peas, pea shoots, white balsamic miso</i>	S, SP

Gluten (G), Soy (S), Wheat (W), Lupin (L), Tree nuts (N), Peanuts (PN), Sesame (SE), Egg (E) Sulphites (SP), Celery (C), Mustard (M), Dairy (D), Crustacean (CR), Mollusc (MO), Fish (F) Plant based (PB), Vegetarian (V)

STEAMED MINI BURGER BUNS PER PIECE

Potted native blue lobster slider (Newquay, Cornwall) <i>Yuzu aioli, amazu pickled shallot</i>	G, W, E, SP, CR, traces of nuts
Japanese Wagyu beef (Gunma, Japan) <i>Teriyaki sauce, spicy sesame aioli</i>	G, W, S, SE, SP, traces of nuts
Tofu (PB) <i>Cherry tomato, tomato miso</i>	G, W, S, SP, traces of nuts

PLANT BASED SHUKO

Nasu-dengaku (PB) <i>Double cooked aubergine, caramelized sweet miso</i>	S, SP
“Soba” risotto (PB) <i>Fresh truffle shavings, wild mushrooms, soy cheese</i>	S, SP

SUMIYAKI

Hand-dived scallop (Brixham, Cornwall) <i>Wasabi salsa, yuzu vinaigrette</i>	G, W, S, MO
Black cod <i>Amazake soy, roasted cauliflower, tahini miso</i>	S, SP, F
Whole potted native blue lobster (Newquay, Cornwall) <i>Sauce vierge au yuzu</i>	SP, CR
Day boat caught turbot (280g, Burry Port, Wales) <i>Pancetta, garden peas, yuzu emulsion</i>	S, SP, F
Grilled tenderstem broccoli (PB) <i>Moromi wheat miso</i>	G, S, W, SP
Smoked baby potatoes (PB) <i>Wasabi aioli</i>	S, D
	S, SP, M

Gluten (G), Soy (S), Wheat (W), Lupin (L), Tree nuts (N), Peanuts (PN), Sesame (SE), Egg (E) Sulphites (SP), Celery (C), Mustard (M), Dairy (D), Crustacean (CR), Mollusc (MO), Fish (F) Plant based (PB), Vegetarian (V)


by Masaki

Each dish is served when ready. Please inform us of any allergies when you order. Our dishes may contain traces of nuts.

SUSHI & SASHIMI PER PIECE

BLUEFIN TUNA (TARRAGONA, SPAIN)

Akami zuke style <i>Soy-koji</i>	G, W, S, SP, F
Akami caviar <i>Kombu cured caviar</i>	G, W, S, SP, F
Chu-toro <i>Tsukuri soy</i>	S, SP, F
Toro hagashi <i>Pickled wasabi leaves</i>	G, S, W, M, F
Shimofuri-toro <i>Tsukuri soy</i>	S, SP, F

SALMON (ULLAPOOL, SCOTLAND)

Zuke style <i>Onion soy jam</i>	S, SP, F
Cured belly <i>Yuzu ceviche</i>	SP, F

YELLOWTAIL (KUMAMOTO, JAPAN)

Zuke style <i>Japanese mustard</i>	S, SP, M, F
Cured belly <i>Preserved spiced yuzu zest</i>	SP, F

IKEJIME SEA BASS (BURRY PORT, WALES)

Truffle <i>Shio-lime</i>	SP, F
Smoked bottarga	SP, F

HAND-DIVED SCALLOP (BRIXHAM, CORNWALL)

Shio-lemon	SP, MO
Taramo sauce	SP, MO, G, S, W, E, M

SMOKED EEL (FRISKNEY, BOSTON)

Smoked eel (Smith's smokery) <i>Yuzu zest</i>	SP, F
---	-------

SOUS VIDE A5 JAPANESE WAGYU

Kombu cured caviar <i>Preserved spiced yuzu</i>	SP
Truffle <i>Truffle salsa</i>	SP

CAVIAR GUNKAN

Salmon roe <i>Yuzu soy</i>	G, S, W, S, F, SP
Oscietra Reserved caviar	SP, F
Beluga Reserved caviar	SP, F

OMLETTE

Kashi-tama omelette Ikejime sea bass Surimi	SP, E, F
---	----------

Gluten (G), Soy (S), Wheat (W), Lupin (L), Tree nuts (N), Peanuts (PN), Sesame (SE), Egg (E) Sulphites (SP), Celery (C), Mustard (M), Dairy (D), Crustacean (CR), Mollusc (MO), Fish (F) Plant based (PB), Vegetarian (V)



15% discretionary service charge will be added to your bill. VAT rate of 12.5%.