

## VEGETABLE SUSHI AND SUSHI ROLL

|                                                                         |           |
|-------------------------------------------------------------------------|-----------|
| Avocado <i>Bubu arare, jalapeño aioli</i>                               | G, W, SP, |
| Grilled shiitake mushroom <i>Truffle soy</i>                            | S, SP     |
| Red pepper <i>Sweet balsamic soy</i>                                    | S, SP     |
| Pickled daikon <i>Yuzu amazu</i>                                        | SP        |
| Assorted vegetable roll <i>Preserved spiced yuzu zest, wasabi aioli</i> | S, SP     |

## HAND-ROLL

|                                                                                               |                       |
|-----------------------------------------------------------------------------------------------|-----------------------|
| Negi-toro <i>Tartare toro, British wasabi, spring onion</i>                                   | S, SE, SP, F          |
| Yellowtail <i>Tartare yellowtail, spring onion, tempura flakes, jalapeño aioli, sweet soy</i> | G, S, W, SE, E, SP, F |
| Una-kyu <i>British freshwater eel Kabayaki, cucumber, kabayaki sauce</i>                      | S, SE, SP, F          |
| Namida maki (PB) <i>Pickled wasabi leaves, cucumber, fresh British wasabi</i>                 | SE, S                 |

## SUSHI ROLL

|                                                                                                   |                        |
|---------------------------------------------------------------------------------------------------|------------------------|
| Spicy tuna open sushi roll <i>Shichimi pepper, spicy sesame aioli</i>                             | S, SE, SP, F           |
| Scottish salmon open sushi roll <i>Yuzu aioli</i>                                                 | E, SP, F               |
| Double crab open sushi roll <i>Cress salad, yuzu garlic vinaigrette</i>                           | G, SE, SP, CR          |
| Potted Cornish native lobster tempura open sushi roll <i>Chilli sweet soy, spicy sesame aioli</i> | G, S, W, SE, 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 (M), Fish (F)

Plant based (PB), Vegetarian (V)

## TAR-TAR CHIPS PER PIECE

|                                                   |                 |
|---------------------------------------------------|-----------------|
| Toro fatty tuna <i>Jalapeño aioli</i>             | SP, F           |
| Scottish salmon <i>Wasabi aioli</i>               | SP, M, F        |
| Potted Cornish native lobster <i>Taramo sauce</i> | S, E, SP, CR    |
| Seared Japanese Wagyu beef <i>Chilli miso</i>     | S, SE, SP       |
| Roasted beetroot (PB) <i>Tahini miso</i>          | G, S, W, SE, SP |

## CRISPY RICE

|                                      |              |
|--------------------------------------|--------------|
| Akami tuna <i>Spicy sesame aioli</i> | S, SE, SP, F |
| King crab <i>Jalapeño aioli</i>      | SP, CR       |

## MISO SOUP

|                                                                                   |      |
|-----------------------------------------------------------------------------------|------|
| Miso soup with seasonal vegetables <i>Choose dashi stock or shojin stock (PB)</i> | G, S |
|-----------------------------------------------------------------------------------|------|

## COLD SHUKO

|                                                                                                  |                   |
|--------------------------------------------------------------------------------------------------|-------------------|
| Sashimi omakase <i>Chef's selection of 5 sashimi</i> PER PERSON                                  | S, E, SP, CR, M,F |
| <i>with Oscietra Reserved Caviar 15 grams</i>                                                    |                   |
| <i>with Beluga Reserved Caviar 15 grams</i>                                                      |                   |
| Toro tartare with Oscietra Reserved caviar <i>Tsukuri soy, British wasabi, monaka, gold leaf</i> | S, SP, F          |
| Line caught Cornish sea bass carpaccio <i>Truffle, truffle salsa, ponzu jelly</i>                | S, SP, F          |
| Field green salad (V) <i>Yuzu amarillo vinaigrette</i>                                           | SP                |
| Spinach and seaweed salad (PB) <i>Sweet sesame soy, goma-dare vinaigrette, bubu arare</i>        | S, SE, SP         |
| Mixed beans salad (PB) <i>White balsamic miso vinaigrette</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 (M), Fish (F)

Plant based (PB), Vegetarian (V)



## HOT SHUKO

|                                                                                                     |                 |
|-----------------------------------------------------------------------------------------------------|-----------------|
| Black cod <i>Amazake soy, roasted cauliflower, tahini miso, pickled vegetables</i>                  | S, SE, SP, F    |
| Nasu-dengaku (PB) <i>Double cooked aubergine, shiro and aka dengaku miso</i>                        | S, SP,          |
| Agedashi-dofu (PB) <i>Shojin-umadashi broth</i>                                                     | S, SE, SP       |
| Potted Cornish native lobster mini slider <b>PER PIECE</b> <i>Amazu pickled shallot, yuzu aioli</i> | G, W, E, SP, CR |
| Wagyu mini beef bun <b>PER PIECE</b> <i>Teriyaki sauce, spicy sesame aioli</i>                      | G, W, S, SP     |
| Tofu mini burger bun (PB) <b>PER PIECE</b> <i>Cherry tomato, tomato miso</i>                        | G, W, S, SP     |

## SUMI-YAKI

|                                                                                                      |                 |
|------------------------------------------------------------------------------------------------------|-----------------|
| Hand-dived Cornish scallop <b>PER PIECE</b> <i>Monk's beard, wasabi salsa, yuzu vinaigrette</i>      | G, W, S, SP, M  |
| Potted Cornish native lobster <i>Sauce vierge à la yuzu</i>                                          | CR              |
| Grilled king crab <i>Myoga, Oscietra Reserved caviar, crispy leeks</i>                               | S, SE, SP CR, F |
| Corn fed poussin <i>Asakura sansho pepper corn, preserved spiced yuzu zest, white teriyaki sauce</i> | G, W, S, SP, M  |
| Japanese Wagyu beef (Tajima A4, 150g) <i>Haccho-miso pepper corn</i>                                 | S, SP           |
| <i>Wasabi hollandaise</i>                                                                            | S, D            |
| <i>Myoga salsa verde</i>                                                                             | SP              |
| Smoked British new potatoes (PB) <i>Baby watercress, wasabi aioli</i>                                | SP              |
| Robata grilled sweet corn <i>Butter soy</i>                                                          | S, SP, D        |
| <i>with miso foie gras mousse</i>                                                                    | S, SP, D        |

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 (M), Fish (F)

Plant based (PB), Vegetarian (V)



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

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

### SALMON

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

### YELLOWTAIL

|                                              |              |
|----------------------------------------------|--------------|
| Zuke style <i>Mustard</i>                    | S, SP, MU, F |
| Zuke belly <i>Preserved spiced yuzu zest</i> | S, SP, F     |

### LINE-CAUGHT SEA BASS

|                             |       |
|-----------------------------|-------|
| Truffle, shio-lime          | SP, F |
| Smoked bottarga, shio-lemon | SP, F |

### HAND-DIVED SCALLOP

|              |          |
|--------------|----------|
| Shio-lemon   | SP, M    |
| Taramo sauce | G, SP, M |

### KING CRAB

|                                      |           |
|--------------------------------------|-----------|
| 'Kani-su' vinaigrette, grated ginger | S, SP, CR |
| Yuzu and heritage tomato salsa       | SP, CR    |

### BRITISH FRESH WATER EEL

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

### SOUS VIDE WAGYU BEEF (A5 JOSHU)

|                                                              |       |
|--------------------------------------------------------------|-------|
| Kombu cured Schrenckii caviar,<br>preserved spiced yuzu zest | SP    |
| Truffle, ponzu jelly                                         | S, SP |

### OMELETTE

|                                                             |          |
|-------------------------------------------------------------|----------|
| Kashi-tama omelette, line-caught Cornish<br>sea bass surimi | E, SP, F |
|-------------------------------------------------------------|----------|

### CAVIAR GUNKAN

|                          |          |
|--------------------------|----------|
| Soy marinated salmon roe | S, SP, F |
| Oscietra Reserved        | SP, F    |
| Beluga Reserved          | SP, F    |

Gluten (G), Soy (S), Wheat (W), Lupin (L), Tree nuts (N), Peanuts (PN), Sesame (SE), Egg (E)

Sulphites (SP), Celery (C), Mustard (MU), Dairy (D), Crustacean (CR), Mollusc (M), Fish (F)

Plant based (PB), Vegetarian (V)



15% discretionary service charge will be added to your bill. VAT rate of 5%.